

Your better cooking guide



for your new

Whirlpool

GAS RANGE

OWNER'S MANUAL AND WARRANTY



How to enjoy your new RCA WHIRLPOOL gas range

Your new RCA WHIRLPOOL gas range is built to highest industry standards to give you years of satisfying service. Its smooth clean-line appearance matches its smooth easy operation . . . everything's at your finger tips. Your range has been rigidly tested in American Gas Association laboratories to give you pleasant, trouble-free use.

Before you start using it, get acquainted with your range by reading the instructions for care and cleaning. Remove all labels before operating the range. To do this, saturate a cloth with warm water and rub over label until it is removed. Do not scrape off with knife or other metal article.

Use recipes from any modern cookbook, or the ones to which you are accustomed in preparing your family's favorite food. Follow the recipe instructions for preparing the food . . . and the instructions in this manual for using the range.

This is important. Should you have occasion to write us about your range, *always give model and serial number*. It is the only way we can identify your range and give you the information you request. A metal plate stamped with model and serial number is fastened underneath the right front burner on the right side wall. You can see this plate through the burner opening by first removing the right front grate and burner bowl.

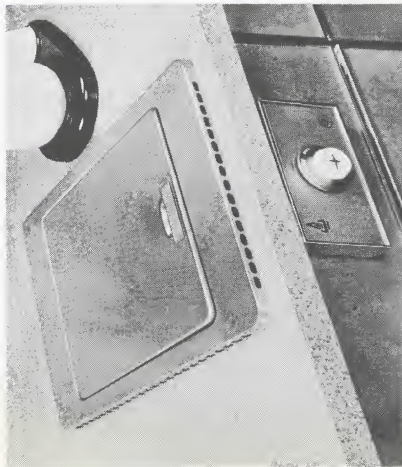
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Get acquainted with your built-in gas cooking tops

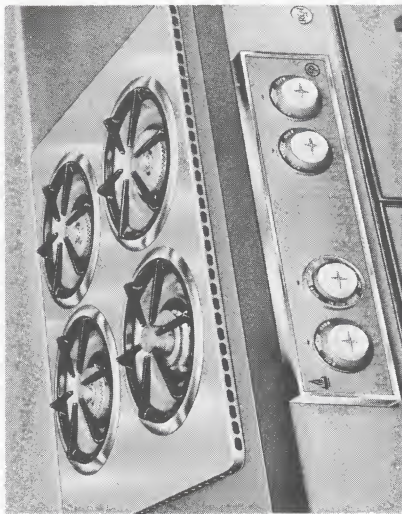
model G-762



Deluxe Model
Griddle Cooking Top...

Griddle heat control (pages 36-37)
Convento-Grate (optional) (page 38)
Griddle cover

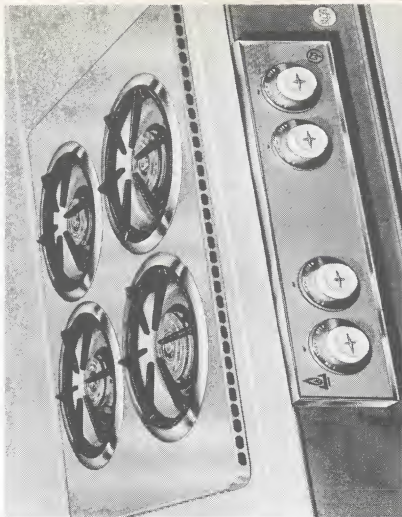
model G-766



Imperial Model
Gas Cooking Top...

Center Simmer burners (pages 32-33)
Thermo-trol burner (pages 34-35)
Burner controls

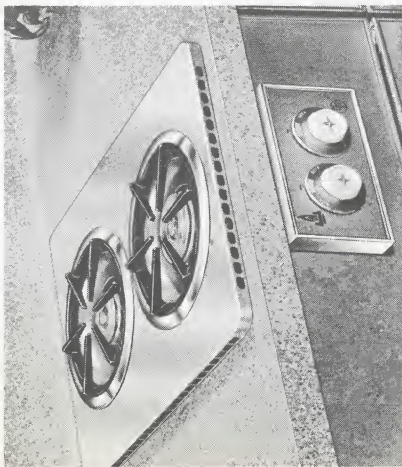
model G-764



Deluxe Model
Gas Cooking Top...

HI-LO burners (pages 32-33)
Burner controls

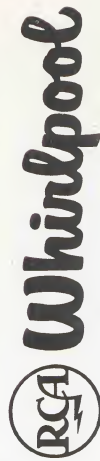
model G-760



Deluxe Model
Gas Cooking Top...

HI-LO burners (pages 32-33)
Burner controls

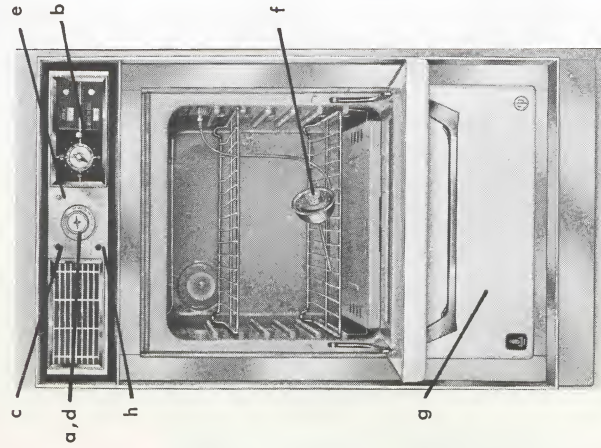
how to
operate your
Whirlpool
built-in gas
oven and
cooking tops



NOTE: For instructions on the use of each feature, turn to the page numbers listed in the complete RCA WHIRLPOOL gas range owner's manual. All other general instructions in the manual apply to these models.

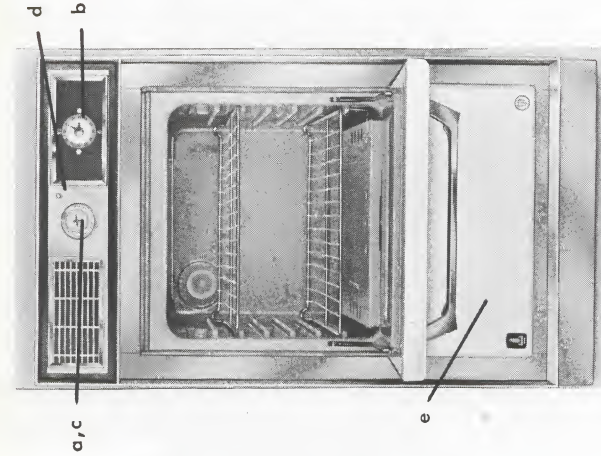
Get acquainted with your built-in gas ovens

Imperial Model Oven . . . Model G-758



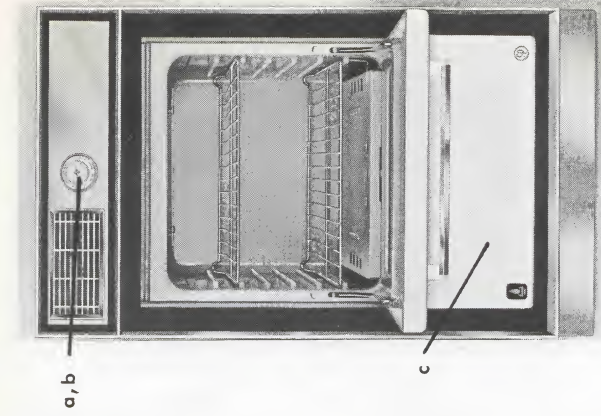
- (a) Oven heat control (pages 12-13)
- (b) Automatic clock and minute timer (pages 8-9)
- (c) Oven ready signal light (page 14)
- (d) Broiler heat control (pages 28-29)
- (e) Oven light switch
- (f) Meat Probe (page 16)
- (g) Broiler drawer
- (h) Roast ready signal light

Supreme Model Oven . . . Model G-756



- (a) Oven heat control (pages 12-13)
- (b) Clock and 1-hour minute timer (pages 10-11)
- (c) Broiler heat control (pages 28-29)
- (d) Oven light switch
- (e) Broiler drawer

Deluxe Model Oven . . . Model G-754



- (a) Oven heat control (pages 12-13)
- (b) Broiler heat control (pages 28-29)
- (c) Broiler drawer

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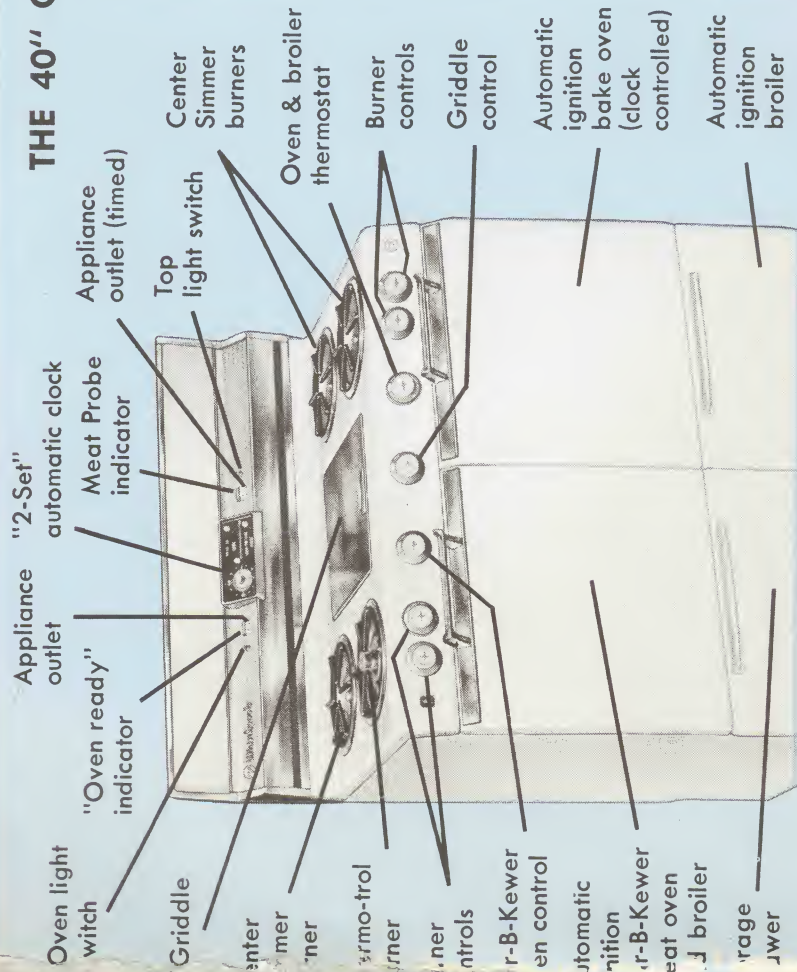
Part No. 248866

Printed in U.S.A.

Get acquainted with your RCA WHIRLPOOL gas range

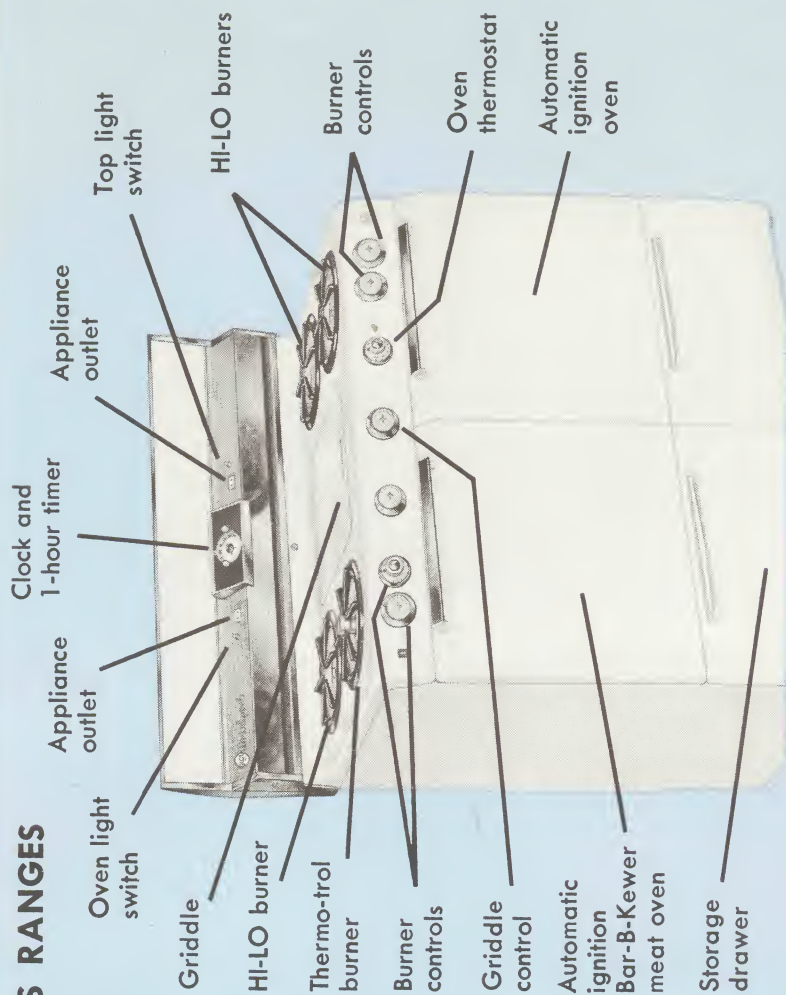
Shown on the next pages are various models of the RCA WHIRLPOOL gas ranges. Look at the

pictures and model numbers and find yours. Then get to know its time saving features.



G-334

Standard equipment includes: Converto-Grate, Rotisserie, Meat Probe, Ka-Bob and Roto-Baste. Optional equipment includes: Right-hand oven window.

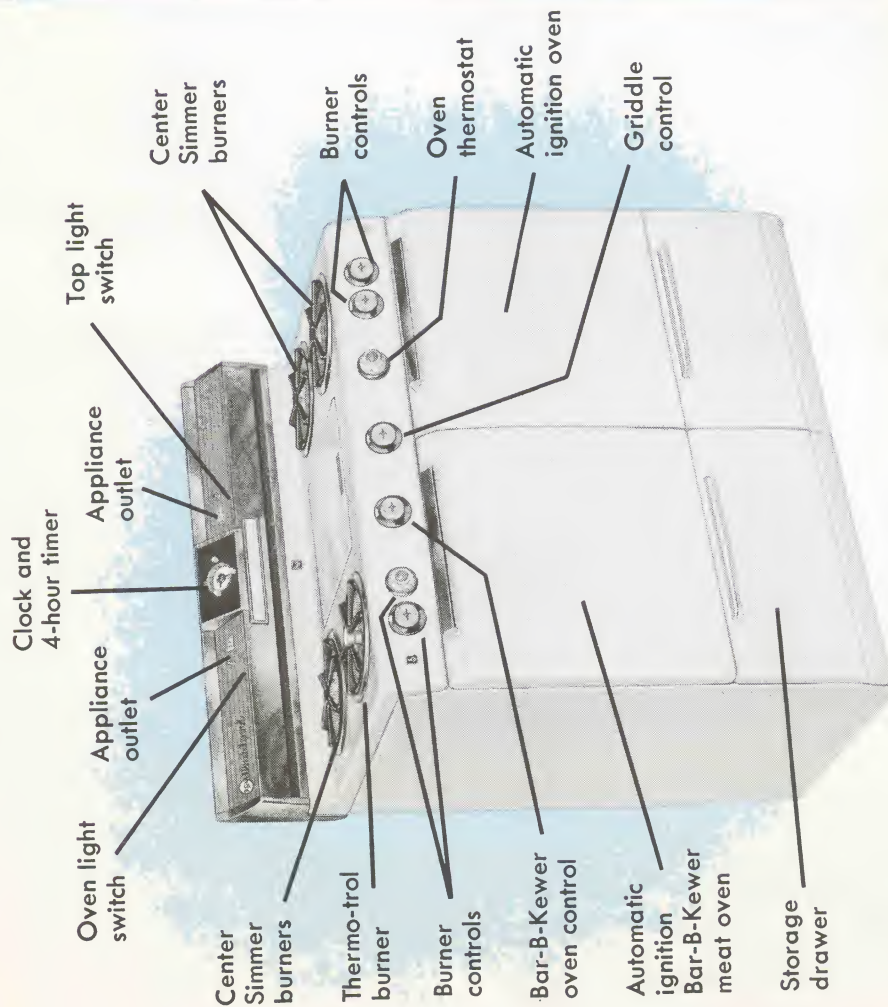


G-331

Optional equipment includes: Converto-Grate, Rotisserie, Meat Probe, Ka-Bob, Roto-Baste and right-hand oven window.

30" RCA WHIRLPOOL

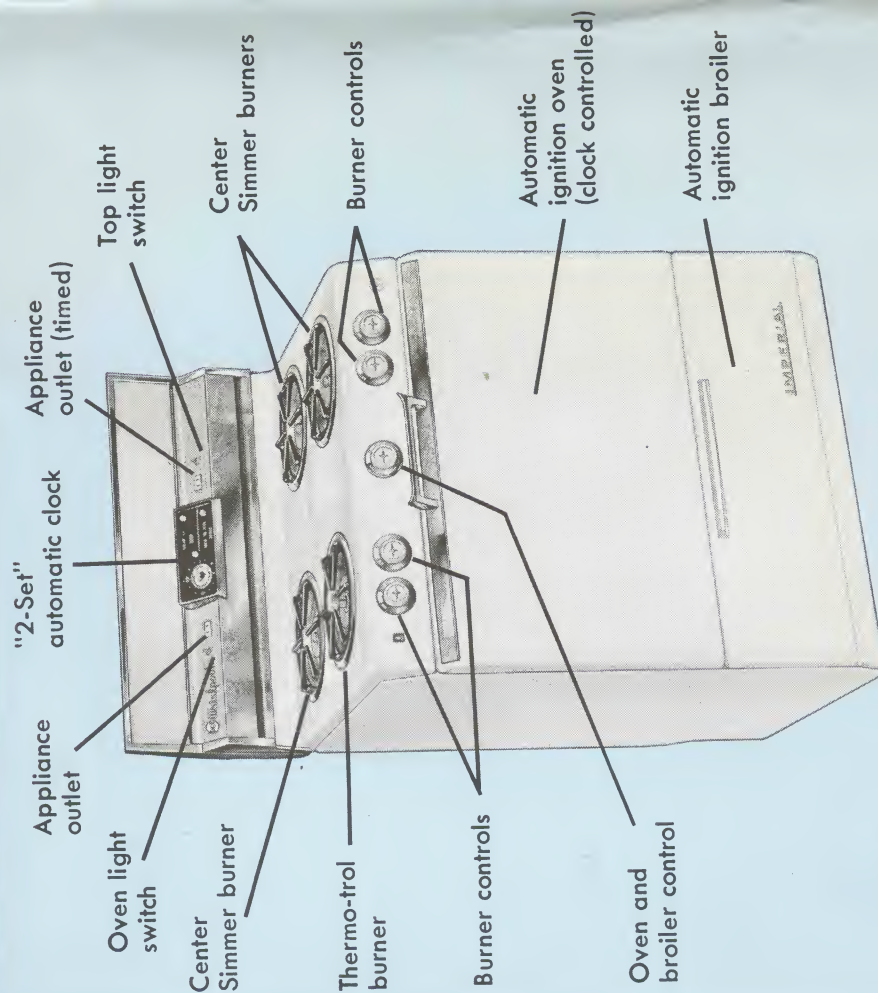
40" RANGES (continued)



G-335

Standard equipment includes: Convento-Grate.

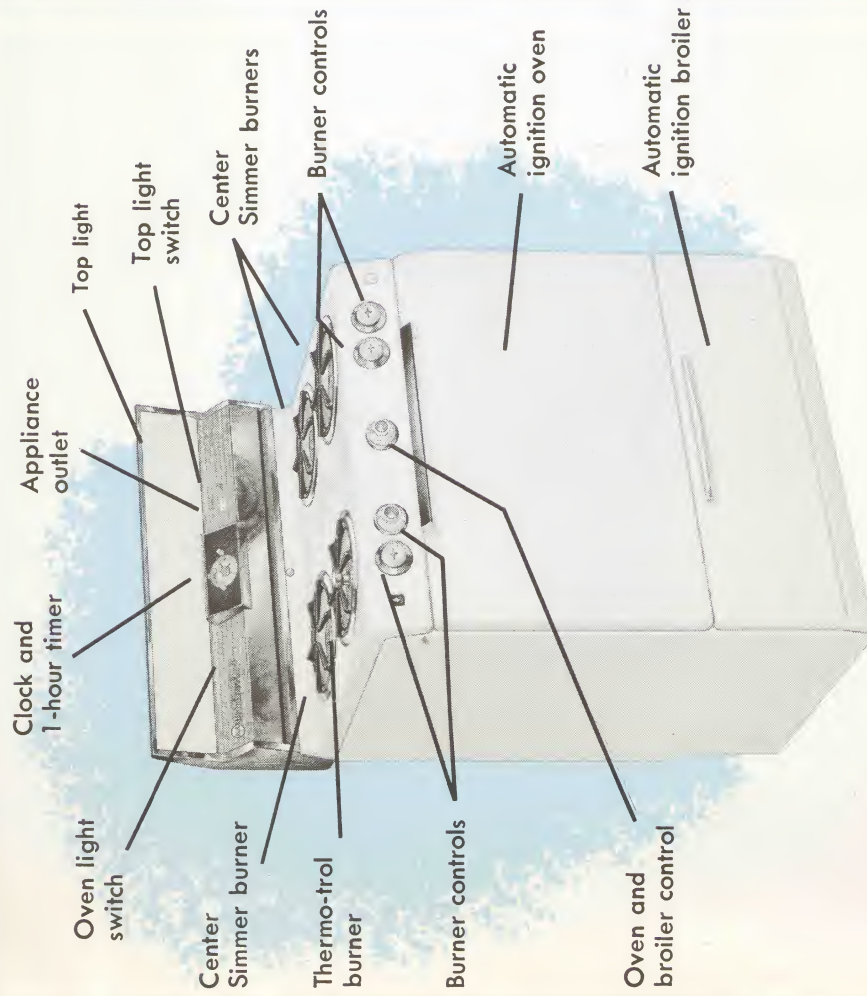
Optional equipment includes: Rotisserie, Meat Probe, Ka-Bob, Roto-Baste and oven window.



G-315

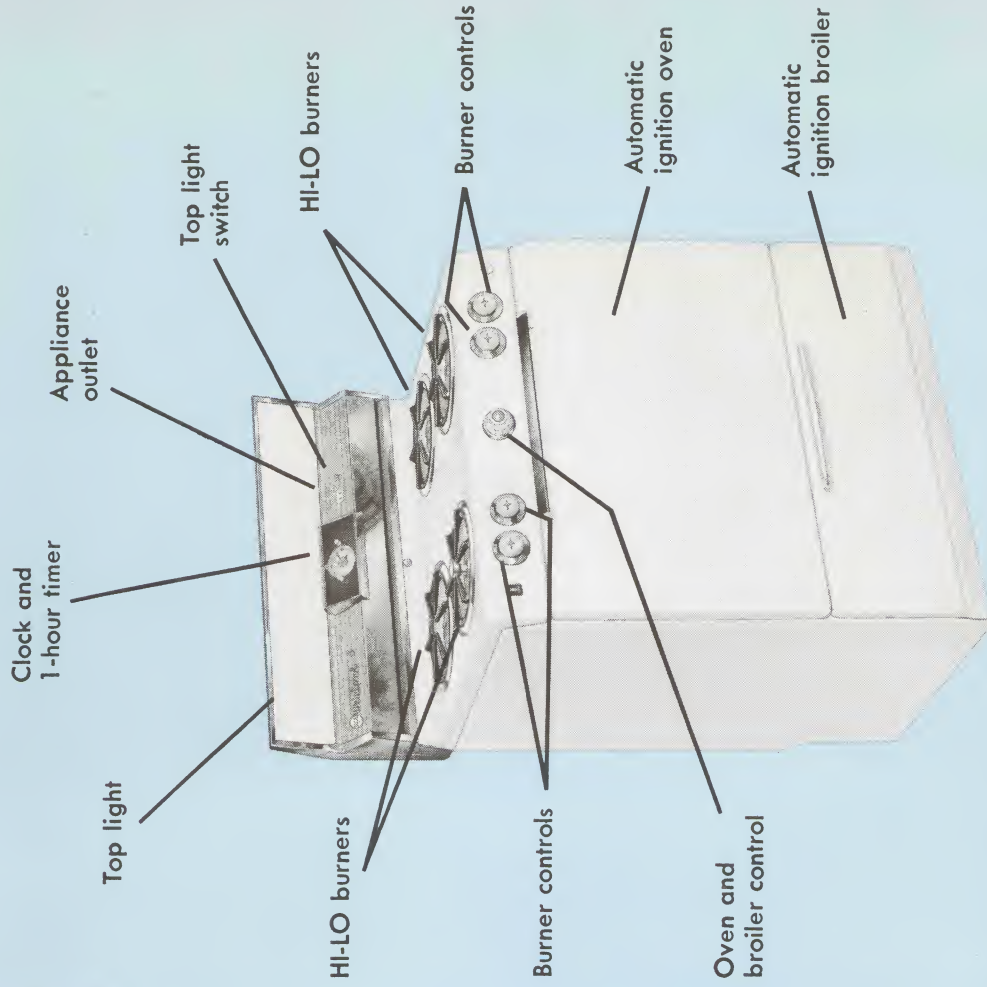
Optional equipment includes: Meat Probe, plug-in griddle and oven window.

gas ranges



G-319, G-320

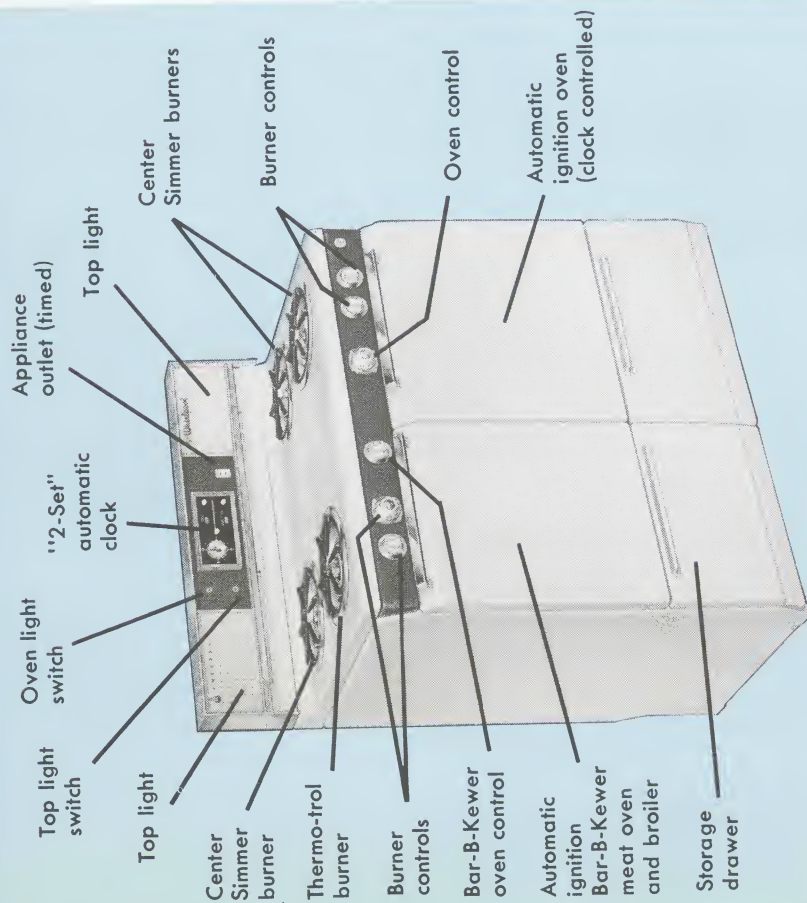
Optional equipment includes: Meat Probe, plug-in griddle and oven window.



G-317

Optional equipment includes: Meat Probe, plug-in griddle and oven window.

36" RCA WHIRLPOOL gas ranges

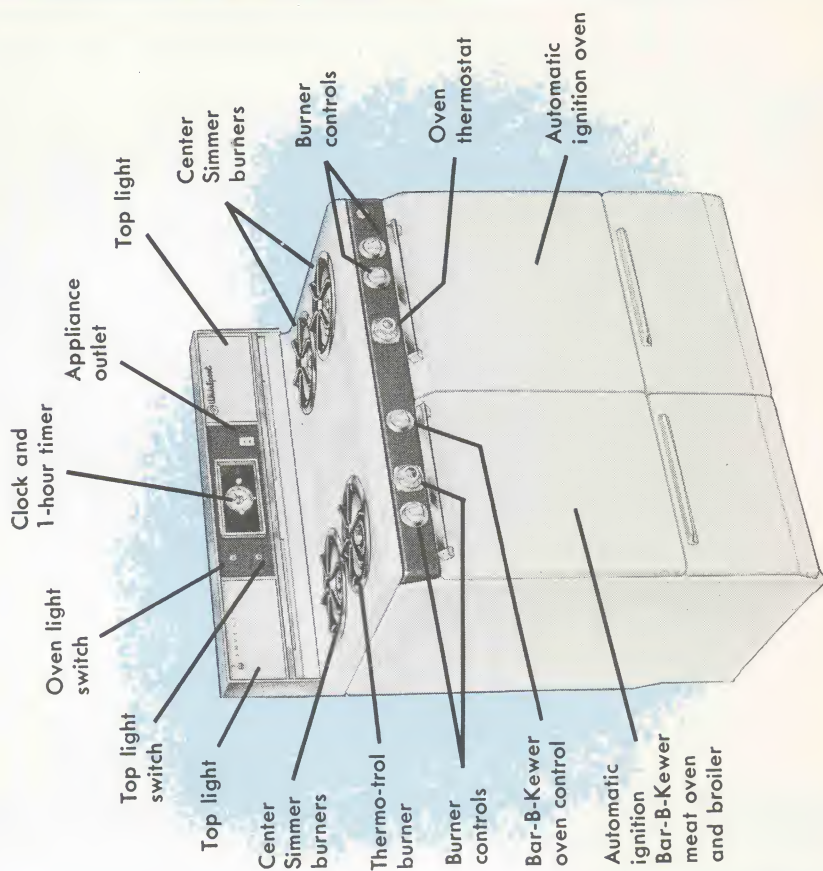


G-343

Standard equipment includes: Rotisserie.
Optional equipment includes: Ka-Bob, Roto-Baste, Meat Probe, right-hand oven window, and plug-in griddle.

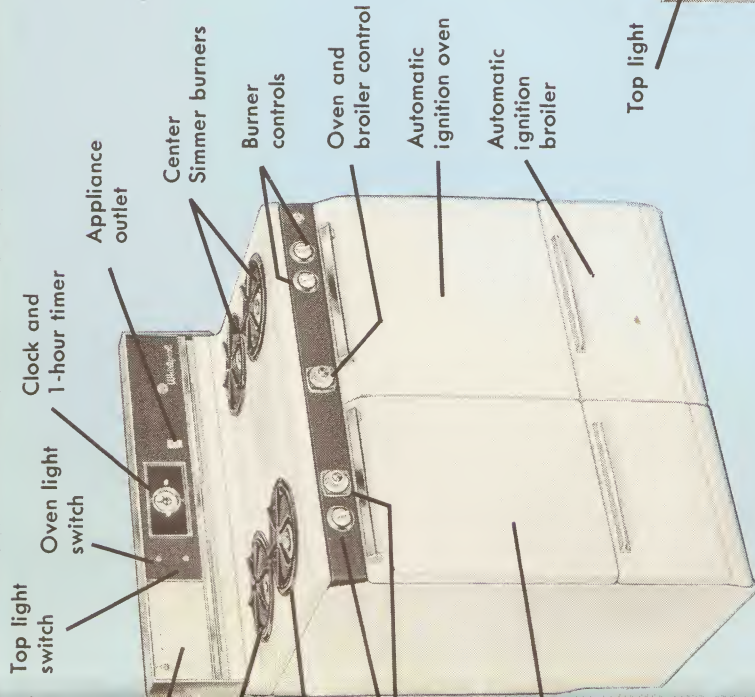
G-349

Optional equipment includes: Rotisserie, Ka-Bob, Roto-Baste, Meat Probe, right-hand oven window, and plug-in griddle.



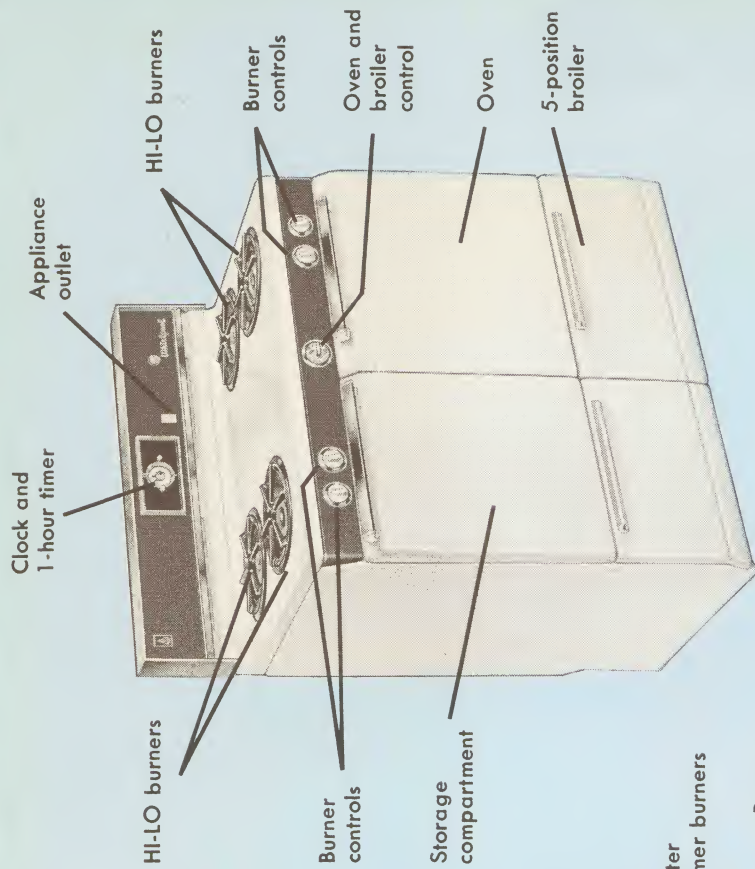
Top light
Center Simmer burner
Thermo-trol burner
Burner controls

Storage compartment



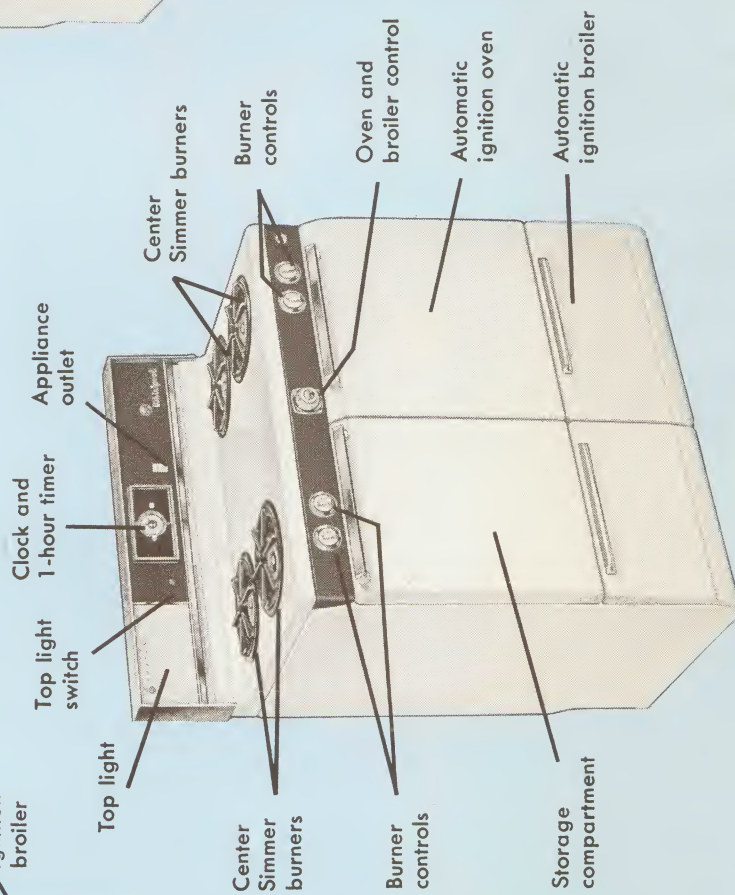
G-342

Optional equipment includes: Plug-in griddle and oven window.



G-340

NOTE: Oven and broiler do *not* light automatically. Optional equipment includes: Plug-in griddle and oven window.



G-341

Optional equipment includes: Plug-in griddle and oven window.

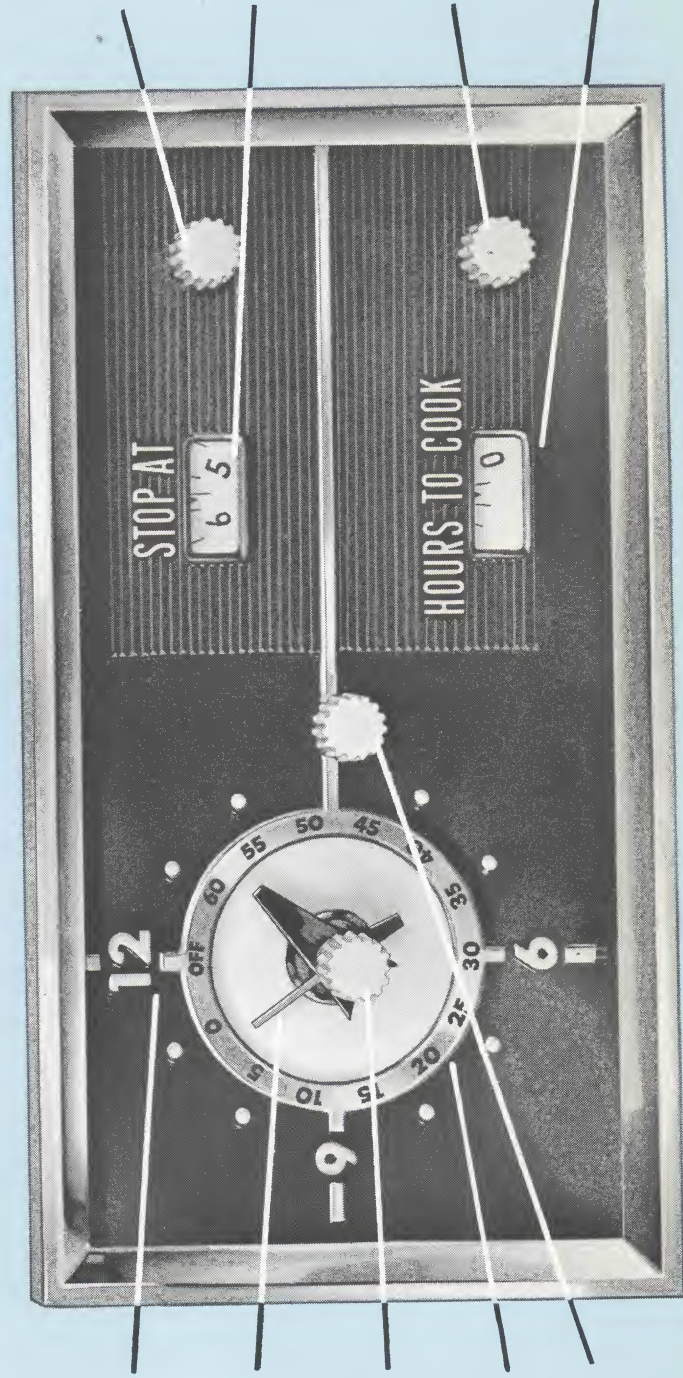
How to use your RCA WHIRLPOOL gas

Most RCA WHIRLPOOL gas ranges are equipped with an electric clock and timer. There are three types: A "2-Set" automatic clock that controls the oven and one appliance outlet, tells time and serves as 1-hour interval timer; a clock and timer that has a 4-hour interval timer; and a clock and timer that has a 1-hour interval timer. Instructions for the operation of each type are shown on this and the following pages.

Operation of 1-hour interval timer

Turn the knob in the center of clock face in either direction until the minute signal pointer is at the number of minutes to be timed up to 1 hour. Automatically, timing starts. When the time interval selected has expired, the pointer will have returned to "O" and a buzzer will sound until shut off manually. To stop buzzer, turn the pointer from "O" to OFF.

Using the "2-Set" automatic clock



Numerals indicating time of day.

Minute-timing pointer.

Knob for setting minute timer pointer and turning off buzzer.

Numerals indicating minutes to be timed.

Knob for setting clock hands.

Knob for setting time you wish meal to be done.

Window indicating stopping time.

Knob for setting number of hours you wish food to cook.

Window indicating cooking time.

range clock and timer

This clock automatically controls oven and appliance outlet . . . tells time . . . serves as 1-hour interval timer.

There are two things for you to decide before setting the clock on your range for automatic timing control:

1. When the cooking is to stop (time you want to serve the meal).
 2. The hours or minutes required for cooking the food.
- Associate the picture on the opposite page with the clock on your range for identification of dials. Then follow directions for proper setting.

When cooking is finished, the clock will turn the oven off and both windows will automatically signal that the cooking is done. In the HOURS TO COOK window will appear the words OVEN OFF. In the STOP AT window will appear the words PUSH TO MANUAL. This is a visual reminder to push in the STOP AT knob and restore the oven or outlet to manual operation.

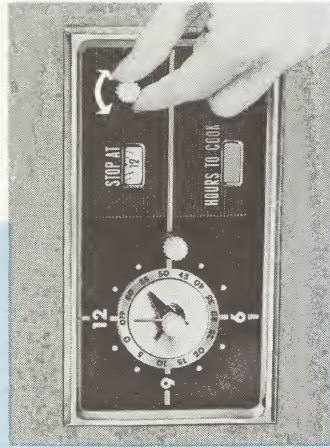
When the automatic clock is not being used for cooking operation, the word MANUAL always appears in the STOP AT window at the top. The window at the bottom is blank.

Be sure to turn the oven thermostat off when cooking is finished. If this is not done when STOP AT knob is pushed in, the oven will stay on.

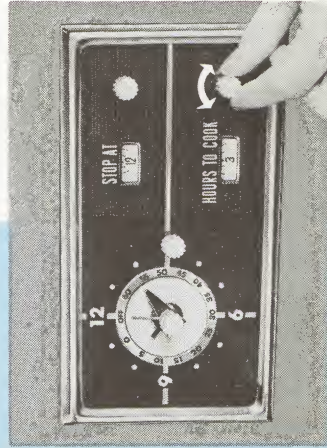
NOTE: Should you decide to change settings to different times after you have set the clock for automatic operation, simply push in the STOP AT knob, then reset both knobs according to the directions above.

Automatic control of appliance outlet

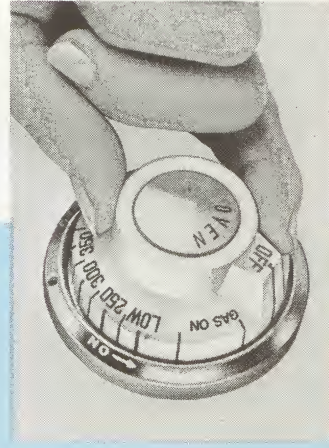
To control an electric appliance with the automatic clock, plug appliance into outlet marked TIMED. Set the clock for automatic operation of the appliance outlet the same as for use with the oven.



1. Pull STOP AT knob (upper knob) *all the way out*. The MANUAL shutter of the STOP AT window will open to show figures in the window. At the same time the shutter of the HOURS TO COOK window will open to show red. Turn knob in either direction to the time you wish meal to be done. Do not push knob back in.



2. Pull the HOURS TO COOK knob (lower knob) *all the way out*. Turn in either direction until number of hours you want food to cook appears (up to 5 1/2 hours).

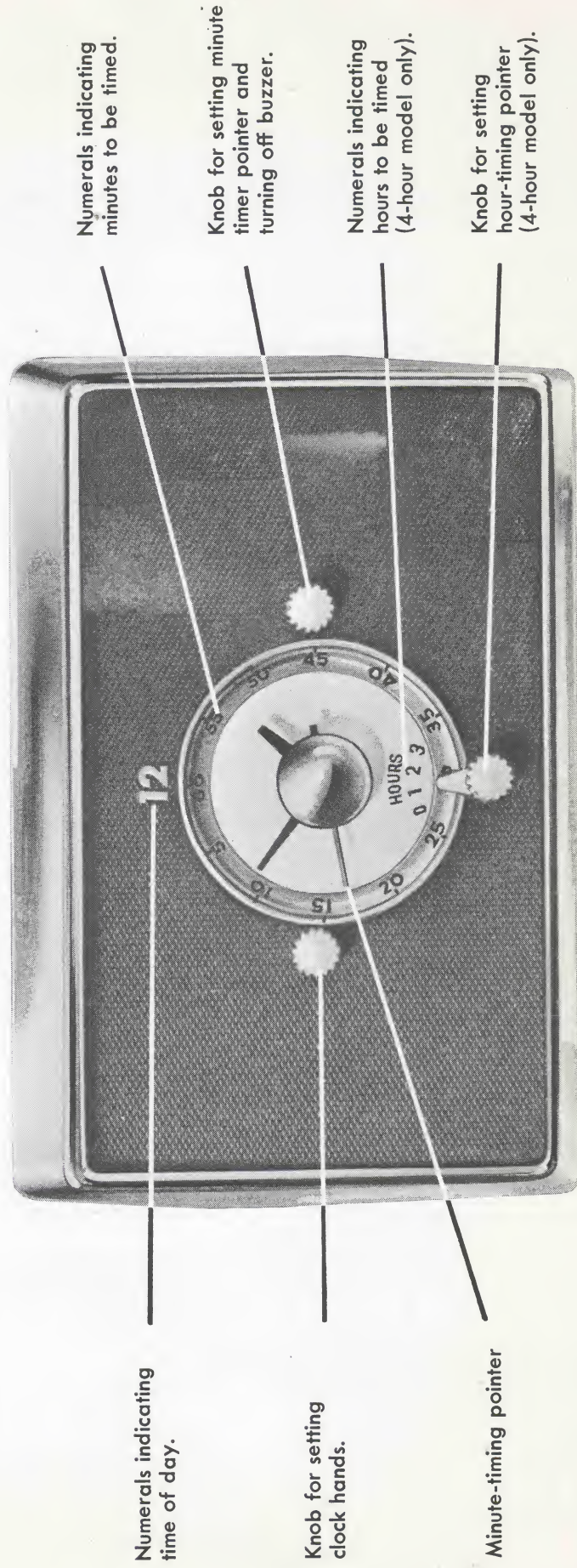


3. Set the oven thermostat (see page 12) to the proper heat for the foods being cooked. (See charts pages 15 and 17.) When the oven goes on, the HOURS TO COOK window will be covered by a red shutter, indicating that the oven is on.

How to use the electric

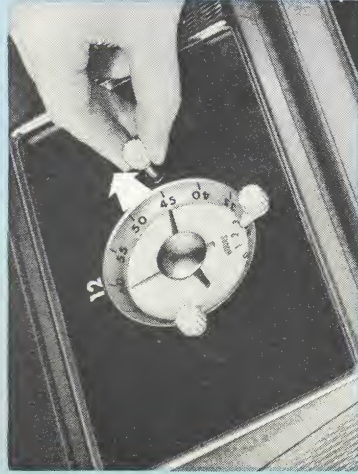
This electric clock is a combination clock and interval timer. The clock dial is marked with large numerals to indicate the time of day. The clock hands are set by turning the knob at left of clock face (9 o'clock position) in either direction to the correct time. The smaller numerals and markings around the clock dial — 0 to 60 — indicate the minutes for which the timer may be set.

The clock with the 4-hour interval timer also has markings at the base of the clock dial (0-1-2-3-4) to indicate the extra hours for which the timer may be set. At the expiration of the selected time interval a buzzer signals you that the time has elapsed. This buzzer will continue to run until it is shut off manually.

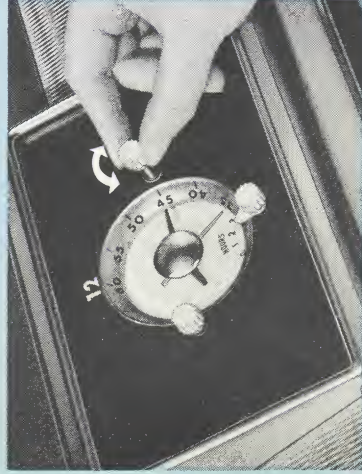


clock and timer

Timing intervals up to 1 hour (all models):



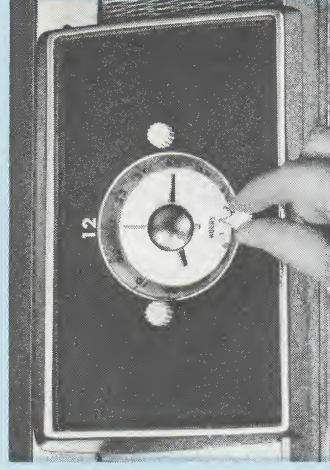
1. Pull out knob at right side of clock dial (3 o'clock position).



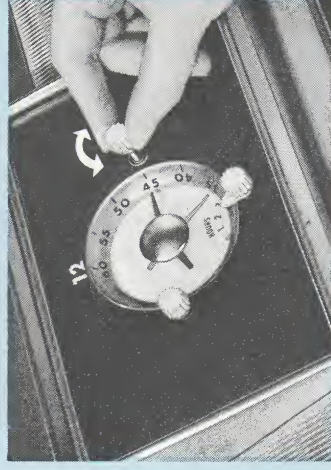
2. Turn knob in either direction until minute-timing pointer is on number of minutes to be timed up to 60 minutes. Buzzer sounds when time is up. Push knob in to shut off.

NOTE: Hour signal pointer must be at "O" position to time intervals of less than one hour.

Timing intervals more than 1 hour (4-hour model only):



1. Turn knob at bottom of clock face to number of hours desired ... 1-2-3.



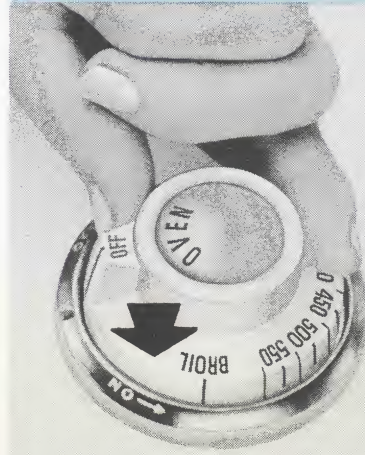
2. If you desire a certain number of minutes over the hour setting ... set timer pointer at additional minutes desired. Example: Turn hour knob to "1" ... minute pointer to "35" to time for 1 hour and 35 minutes.

NOTE: To use your timer for timing intervals of even hours if more than one hour: For 2-hour timing, set hour pointer to "1" ... minute pointer to "60". For 3 hours, set hour pointer at "2" ... minute pointer at "60". For 4 hours, set hour pointer at "3" ... minute pointer at "60".

How to use your oven heat

Follow these simple steps to set your oven thermostat:

The oven thermostat dial turns the gas on and off and automatically controls the oven heat. The numerals on the dial indicate degrees of temperature in steps of 50 degrees; the marks midway between numerals indicate steps of 25 degrees.



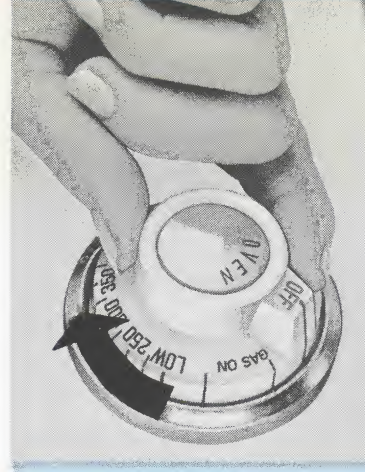
1. To set the oven thermostat, press in on dial. Dial is then ready to turn. When not pushed in, it will not turn.



2. If you have a model range that does not have automatic oven lighting, turn dial to the left as far as it will turn. Apply a lighted match to oven burner immediately after turning dial.

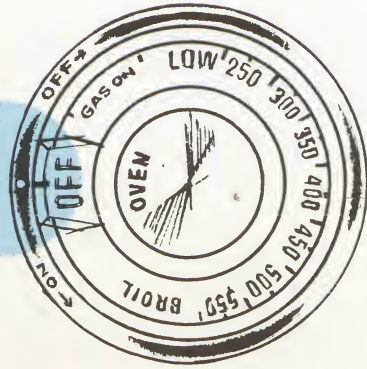


3. If you have a model range that has automatic oven lighting, turn dial to the left as far as it will turn. Oven burner will light automatically.



4. After burner ignites, turn dial back to the right until desired temperature is in line with mark at top of thermostat.

control



The thermostat dial should always be turned to the OFF position when oven is not in use.

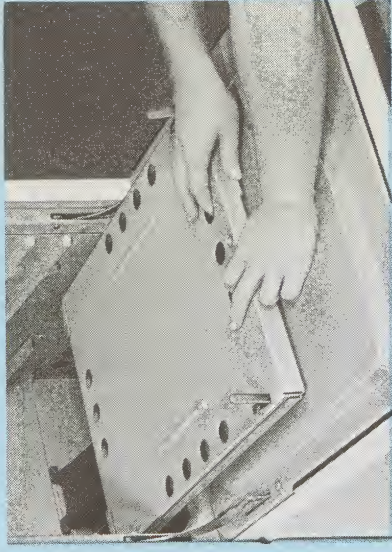
NOTE: To prevent steaming when weather is humid, keep oven door open a minute after lighting.

How to turn off and relight oven pilots ...all matchless ranges:



turning off oven pilots

Remove thermostat dial. Reach through opening with small screwdriver and turn screw at right of thermostat assembly to the right until gas supply is cut off and pilot is extinguished. To relight, turn screw to the left, then follow instructions in adjoining column.



relighting oven pilots

If gas supply to constant burning pilot is interrupted or you turn it off, you may relight it as follows: With oven floor removed (see page 42), press in on center of oven control set at OFF position and hold it in while lighting oven pilot at rear of burner compartment. Hold knob in for approximately one minute. Then release. If pilot goes out, repeat the procedure. When pilot has been relit, replace oven floor.

NOTE: Pilots on any of these ranges can also be extinguished by closing shut-off valve in the service line to the range. If this is done, the pilots should be relighted at once after shut-off valve is opened.

Things to do when you

Prepare the oven

If your range has a roll-out broiler, put the broiler pan in the lowest position in broiler drawer whenever oven is used for baking. Be sure to arrange the oven racks on the correct oven tracks before heating oven. If food is to be baked on one rack only, place it so top of baking pan will be approximately at middle height of oven. When baking food on two racks, position racks according to size and depth of pans.

Preheat oven for 15 minutes

Start oven heating by setting thermostat control dial (see page 12) to proper temperature for food to be cooked. Preheat the oven for 15 minutes. At end of preheat period place the food in the oven. Arrange pans in such a manner that they do not touch each other or the walls.

Some models have an "Oven Ready" indicator light on the back panel. To use: Start preheating oven by setting thermostat control dial to correct tem-

perature for food to be baked. As soon as the oven reaches temperature, the red signal light at the left of the clock will come on, indicating oven is heated and ready for food. Red signal may flash on and off during cooking as flow of gas to burner is increased or decreased by thermostat to maintain selected temperature.

Select the correct pans

There are certain factors that affect the baking and cooking results you obtain from your oven — the shape of the pan, the material from which it is made and its size. Dark utensils absorb more heat than bright pans and may be responsible for overbrowning of food. Warped pans may cause batter to run to one side of pan and an unevenly baked product will result.

Aluminum pans are good for cakes, biscuits, bread, cookies, and other food of this type. These pans have a bright finish and heat quickly and evenly. Pies are best baked in glass or anodized aluminum pans. These materials retain heat and insure well-browned crust.

Cookies and biscuits are best baked on baking sheets or in shallow pans. To insure proper circulation, allow a space of 1 or 2 inches between edges of baking sheet and sides of oven.

Always use the correct size pan for the recipe. A cake baked in too small a pan is coarse in texture and may lap over the edges of the pan. If baked in too large a pan, the cake lacks volume and may become too brown. When cakes are baked in glass utensils decrease recommended oven temperature about 25 degrees.

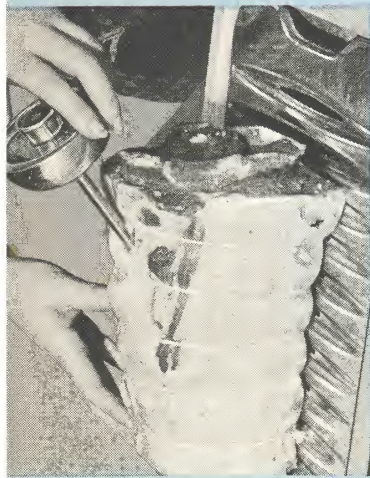
IMPORTANT: You want to retain the beauty of your gleaming enameled oven. Do NOT place aluminum foil on the oven bottom to protect it from spillage. It may cause the enameled finish to craze. If you wish, you can use foil to catch liquids that might boil over in the oven. Lay a piece that is slightly larger than the utensil beneath it on the oven rack. Do not cover the entire rack with foil or it will affect heat distribution and prevent food from browning.

Time and temperature baking guide

Food	Oven temperature degrees	Baking time minutes
YEAST BREADS		
Bread	425	25-30
Rolls	400	12-15
Coffee cake	375	25-30
QUICK BREADS		
Biscuits	450	10-12
Muffins	400	20-25
Nut bread	350	60-70
Popovers	425	40-45
CAKES		
Angel Food, tube	375	30-35
Chiffon, tube	325	55-then 10-15
Cupcakes	400	18-20
Fruit	300	2½-3 hrs.
Layer	350	30-35
Loaf	350	60-70
Oblong	350	45-50

Food	Oven temperature degrees	Baking time minutes
COOKIES		
Bar	350	25-35
Drop	400	8-10
Refrigerator	400	8-10
Rolled	400	6-9
PIES		
Canned fruit	425	35-45
Custard	450	15-then 10-15
Fresh berry	350	10-15
Fresh fruit	425	35-45
Pie meringue	425	50-60
Pie shell	400	8-10
Pumpkin	475	8-10
	425	45-55

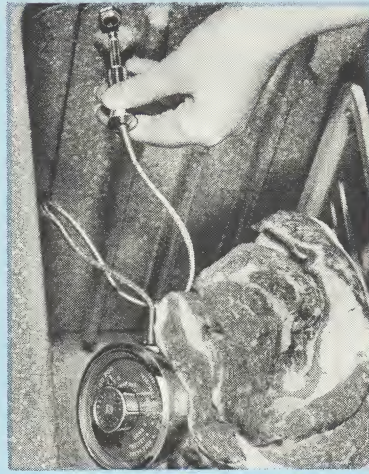
How to roast meats and fowls



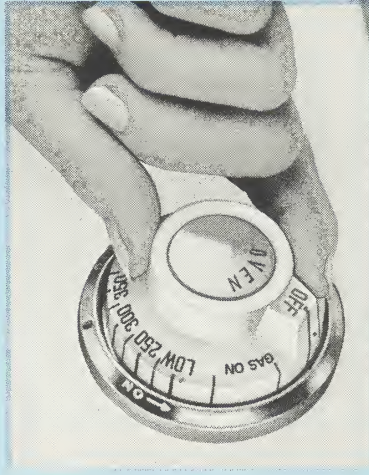
1. Insert Meat Probe stem to within an inch of its full length toward center of roast. Inserted in a small roast the stem point may contact bone. This will not affect the operation of the control.



2. Turn knob in center of dial until red line is at temperature the roast should reach when done. (Yellow band behind slotted window indicates internal temperature of meat.)



3. Plug the Meat Probe connector into oven wall receptacle at front of right oven wall.



4. Set the oven thermostat to the proper temperature for the meat being cooked. (See chart on opposite page.) Signal light on mantel back will indicate when roast is done. When signal light comes on, remove roast from oven to prevent overcooking. Before removing, be sure to disconnect Meat Probe and turn oven thermostat to OFF.

NOTE: Do not use Meat Probe in oven heated above 350 degrees. Do not immerse in water. Clean with damp cloth.

Cooking with the automatic Meat Probe

The Meat Probe is a convenient accessory that takes the guesswork out of roasting meats . . . it signals when the exact desired degree of cooking has been completed. The Meat Probe is optional on only certain models. (See pages 3-7.)

Special roasting instructions

You can start your roast either in a cold or preheated oven. For all tender cuts of meat and poultry use a shallow pan that fits the roast. You may place a wire rack in the bottom of the pan to hold the roast above the drippings if desired. Place roast in pan with the fat side up so the melting fat will keep the meat moist during cooking. Do not add water. Place poultry in pan with breast down and finish with breast up.

Less tender cuts of meat and fowl may be cooked tender in a covered pan by adding a small quantity of liquid after the meat is browned. This is actually braising rather than true roasting. The recommended temperature range for roasting or braising is 300 to 350 degrees. Roasts cooked at these temperatures are uniformly done, tender and juicy; shrinkage is reduced to a minimum.

The table on the right will serve as a guide for estimating cooking times. Minutes per pound are approximate. For greater accuracy, use a meat thermometer.

NOTE: Roasts can be cooked from the frozen state, but the roasting time will be increased.

If you have model G-334 range

The Meat Probe automatically turns the oven off when the heat inside the meat reaches the temperature for the desired doneness selected on the dial. The signal light will come on at the same time. Before removing the meat be sure to pull the Meat Probe plug from the receptacle, and turn oven thermostat to OFF. On this range the Meat Probe may also be used in conjunction with the automatic clock. Here's all you do:

1. Set automatic clock STOP AT at approximate serving time.
2. Set HOURS TO COOK for 15 to 30 minutes longer than the recommended time in the cookbook.
3. Set Meat Probe according to directions on this page.

The clock automatically starts the oven at the time selected. Then the Meat Probe turns the oven off when exact doneness is reached even though there is time left on the clock. After removing the meat, be sure to reset clock to manual operation (see page 8) and turn oven OFF.

Time and Temperature Roasting Guide

Kind of meat	Weight in pounds	Oven temperature	Internal temperature	Approximate minutes per pound
BEEF				
Standing Rib	6-8	325	140	18-20 rare
		325	160	24-27 medium
Rib	2	325	170	27-30 well done
		350	140	33 rare
		350	160	45 medium
Rolled Rib	5-7	350	170	50 well done
		325	140	32 rare
		325	160	38 medium
		325	170	48 well done
PORK — fresh				
Loin	3-5	350	185	35-40 well done
Picnic Shoulder	4-6	350	185	30-35 well done
Fresh Whole Ham	10-12	350	185	30-35 well done
PORK — smoked				
Cook-before-eating Ham — Whole	10-12	325	160	18-20
Half	6-8	325	160	22-25
Fully Cooked Ham				
Whole	10-12	325	125-130	10-12
Half	6-8	325	125-130	14
LAMB				
Leg	5-8	325	175-180	30-35
Shoulder (bone in)	4-6	325	175-180	30-35
Rolled Shoulder	3-5	325	175-180	40-45
VEAL				
Leg	5-8	325	170	25-35
Shoulder (bone in)	5-8	325	170	25-35
Rolled Shoulder	4-6	325	170	40-45

How to prepare complete oven meals

Oven meals can be divided into three different groups. In the first group, cooking can be done manually or with automatic clock. In the other two groups, the oven is used manually.

1. Oven meals made up of foods that cook at the same temperature and for the same periods of time. Example . . . stuffed pork chops, baked sweet potatoes, savory okra and an apricot roll — all in 350-degree oven for 1½ hours.

2. Oven meals made up of foods that cook at the same temperature but for different periods of time. Example . . . roast chicken, baked potatoes, acorn squash, pecan pie — in a 350-degree oven for the time each requires. Chicken and pie are started first. Pie, removed when baked, will have time to cool while rest of dinner finishes. Place potatoes and squash in oven at a time that permits 1½ hours of cooking.

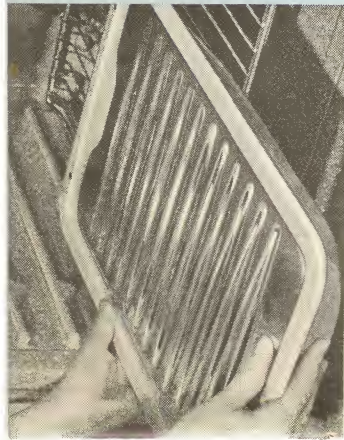
3. Oven meals made up of foods that cook at different temperatures and for different lengths of time. Example . . . baked ham, escalloped potatoes, baked carrots and corn muffins. Ham, escalloped potatoes and carrots bake at 350-degree temperature. Place potatoes and carrots in oven at a time that permits 1½ hours cooking. Temperature is increased to 375 degrees for last 25 or 30 minutes for baking corn muffins.

Selecting foods for automatically cooked oven meals

Use foods that can be cooked at the same temperature and for the same length of time, and that will not deteriorate by standing in the oven before cooking starts. We do not advise using fresh meats and other protein foods for meals placed in the oven hours in advance of cooking. Cured (smoked) meats, frozen roasts or chops, vegetables and desserts not prepared with milk and eggs, are best for these occasions. A frozen 4-pound roast placed in a cold oven will require about 5 or 6 hours for thawing. If interval between placing the roast in the oven and the time the automatic clock turns on the oven is not sufficient for complete thawing, 5 or 10 minutes per pound should be added to the cooking time.

Cooking time, temperature and arrangement of foods in oven

The cooking time for the meal is determined by the food requiring longest cooking, which is usually the meat. Vegetables cooked in the oven require at least double the time needed when cooked on the surface of the range. Temperature is largely gauged by the foods most sensitive to temperature. These foods should be arranged on the upper racks when both racks are used.



1. Place pan on bottom track for roasts; elevate to top of compartment for steaks and other flat cuts.



2. To light Bar-B-Kewer, press dial in. Turn to the left as far as possible. Burner will ignite automatically.



3. For high flame, broiling setting, leave dial turned to the left as far as it will turn.



4. For lower flame, barbecuing settings, turn dial to the left as far as it will turn. Then, after burner ignites, turn dial back to the desired flame or until you feel the "stop" on the dial at the lowest setting.

How to use your Bar-B-Kewer meat oven

Some models of RCA WHIRLPOOL gas ranges have a separate meat oven at the left side of the range. All cooking in this meat oven is done by radiant heat of high or low intensity. The HI-LO burner at the top has two precision heat settings . . . high heat for conventional broiling, low heat for barbecuing. Unlimited flame adjustments may be made in between these settings for heats of varying intensity.

IMPORTANT: The marking BBK on the Bar-B-Kewer dial should always be directly below the line at the top of the dial when Bar-B-Kewer is not in use. With the dial at this setting the Bar-B-Kewer is turned off.

Turning off Bar-B-Kewer pilot

Remove the grate and aeration bowl from the left front burner. With small screwdriver, turn screw at end of valve to the right until gas supply is cut off and pilot is extinguished.

How to relight Bar-B-Kewer pilot

Turn screw (see above) to the left. Open Bar-B-Kewer door. Remove Bar-B-Kewer knob. Press in on lever at right of opening. While holding lever in, light pilot at rear of compartment. Hold lever in for approximately one minute, then release. If pilot goes out, repeat the procedure.

1. Select roast from tender cut of meat.
2. Season roast the same as for roasting in oven.
3. Lay roast on top section of Bar-B-Kewer pan, fat side next to pan.
4. Place Bar-B-Kewer rack and pan on a track so there are from 3 to 5 inches between top of roast and burner.
5. Cook for half the cooking time, then turn roast so fat side is up to finish. (See opposite page for approximate time . . . exact time depends on size, shape of roast, bone and fat content, and quality of meat.) Most roasts require only one turning. Chickens, turkeys or ducks may need turning several times to brown all sides.

To facilitate turning the meat, the rack that supports the Bar-B-Kewer pan can be drawn out for a rigid shelf. The pan can then be pulled forward on the rack, and the meat turned without reaching into the heated area.

Whole Bar-B-Kewer meals

"Quickie" meals of sliced meats and leftover vegetables and fruit are a part of the Bar-B-Kewer's versatile use. For this type of meal, group several cooked vegetables like spinach, carrots, beans or hominy in lower section of the pan. Lay sliced ham, bacon or sausage on top section and place in position over the vegetables.

Place rack on third or fourth track. Place Bar-B-Kewer pan on rack and close door. Turn burner flame high until meat starts to brown, then, if lower heat is desired, reset dial to "stop" position. Broil until meat is done. Drippings from the meat impart a delightful flavor to the vegetables. Halved grapefruit, peaches, pineapple, or other fruit may be broiled on top section of pan with the meat.

Bar-B-Kewer broiled meats

Steaks should be from 1 to 1½ inches or more thick for successful broiling; chops from ¾ to 1½ inches (consult timetable on page 31 to estimate cooking time). Location of broiler pan is determined by thickness of meat and degree of doneness wanted. For meats 1-inch thick, raise pan to burner flame. For thick cuts of meat, lower the pan from the flame.

Lay meat on top section of pan. Broil with door closed until meat is browned on the first side the way you like it for serving. Season and turn. Broil second side only until meat is done. Serve with first side up as second side may not have had time to acquire as attractive browning.

NOTE: For a true charcoal-like broil (with fat slightly charred, well-browned exterior and rare on the inside) or for steaks less than 1-inch thick, preheat broiler at high flame setting for 5 to 10 minutes. Lay steak on top section of pan and continue broiling with high flame for the entire cooking period. If heat becomes too intense, turn to "stop" setting. This method of broiling may smoke because of excessive spattering of fat, or charring of fat.

Halved poultry

Select broiler size poultry. Have birds split down the back and breastbone. Season with salt and pepper and coat with melted fat. (Consult timetable on page 31 to estimate cooking time.) Place Bar-B-Kewer rack and pan on track below center of compartment.

Lay halves of poultry on top section of pan, skin side next to pan. When browned, turn so the skin side is up and baste with melted fat. Continue cooking until done. If browning is too rapid at any time, turn dial back to "stop" position.

Bar-B-Kewer warming oven

To use as a dishwarmer, preheat with flame high until warm. Then turn burner off and place dishes on floor of compartment.

For keeping food hot, preheat. Then, depending on how much heat is needed, turn burner off or to "stop" position.

barbecuing

timetable for preparing roasts and poultry in the Bar-B-Kewer

Exact times for broiling meats and poultry vary for many reasons, but this table will serve as a guide for estimating cooking times. Minutes per pound are only approximate cooking times. For greater accuracy use a meat thermometer.

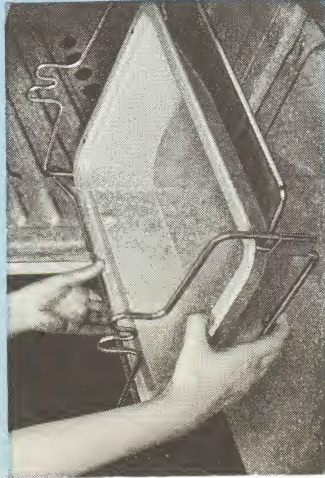
NOTE: Bar-B-Kewer may be preheated with burner flame turned high for 10 minutes before meat is placed in it, if desired.

For "stop" setting (low flame), turn Bar-B-Kewer dial from high flame setting until you feel the "stop" on the burner dial.

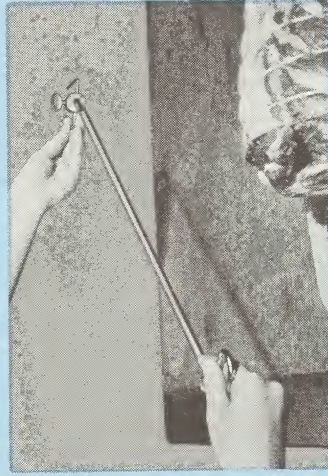
Meat at room temperature	Weight pounds	Bar-B-Kewer burner dial	Approximate time minutes per pound	Internal temperature
BEEF				
Standing rib	5-8	"click" setting	22-30 or longer—medium	160
Rolled rib	5-8	"click" setting	30-40 or longer—medium	160
Rib—lay flat on grille of pan	1 rib	"click" setting	50-60 or longer—medium total time	160
PORK — fresh				
Loin	4	"click" setting	40-45 or longer—well done	185
PORK — cured and smoked				
Ham — whole	10-12	"click" setting	30-35 or longer—well done	170
Ham, tendered—whole	10-15	"click" setting	15-20 or longer—well done	150
Barbecued spare ribs	2	"click" setting	1 to 1½ hours or longer	
LAMB				
Leg	6	"click" setting	45-50 or longer—well done	180
Shoulder, stuffed	3	"click" setting	40-45 or longer—well done	180
POULTRY, whole stuffed (8 to 10 weeks old)				
Chickens	2	"click" setting	40-45 or longer—well done	190
Ducklings	2½	"click" setting	40-45 or longer—well done	190
Turkey	4-7	"click" setting	40-45 or longer—well done	190

How to use your

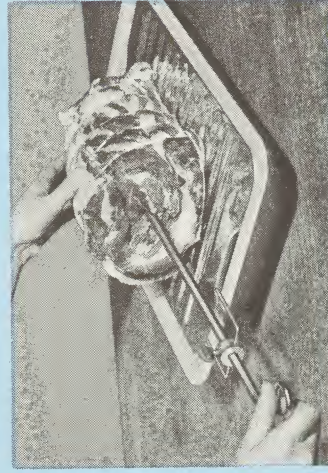
Place the rotisserie rack and pan on second track from bottom of the Bar-B-Kewer compartment.



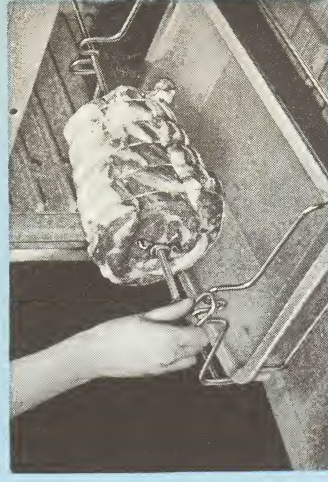
Open thumb screw on one of the skewer forks and slide it on spit with fork pointing away from spit handle.



Insert pointed end of spit through center of meat. Meat must be balanced on spit for even rotating and browning. Push skewer forks into meat and tighten thumb screws.



Pull out rotisserie rack. Place spit on rack with rack support between the two washers at front of spit.



Cooking with your Rotisserie

Beef roasts — rolled rib, rump, chuck, sirloin tips, cut from good or choice grades of meat — lamb, young chickens or turkeys, Cornish game hens, lobster tails and kabobs are all part of the rotisserie's repertoire.

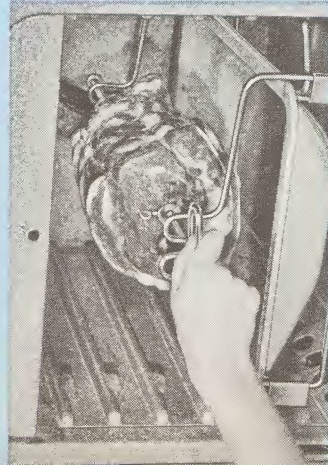
Pork loin, spare ribs or roasts (when the bone will not interfere with balancing the meat on the spit) may be cooked with the bone in. Whole hams and other roasts containing bone that prevents balancing the meat on the spit should be

boned. Ask your butcher to bone, roll and tie them for you.

Poultry should be trussed and body cavity closed before cooking. Pull neck skin back and fasten with small skewer or toothpicks to back. Bend wings backward so they are held against the back of bird. Use a long piece of string and tie leg bones together in center of string. Bring the string down around tail and tie, cross on back, bring up over wings, cross and tie at back.

Rotisserie

Push rotisserie rack back into place. Guide spit into motor socket in rear wall. This automatically starts motor and spit revolves.



Turn Bar-B-Kewer thermostat dial to left as far as it will go, then back to desired flame setting (see adjoining chart), and close door.



Lobster tails should be thawed and the bony tips and membranes that cover the meat removed. Then thread the lobster tails on the spit, alternating the tails at right angles to each other. Brush with melted butter and put in the rotisserie.

Kabobs — chunks of meat and vegetables or fruits, small onions, tomatoes, green peppers, cooked potatoes or sweet potatoes, pineapple or banana chunks, apple or orange slices — are strung on the spit alternately.

To baste food with sauce or melted fat while cooking, draw rack and spit forward to front of compartment. After basting, slide rack back into position. Be sure to push spit into motor socket.

Cooking guide

Times for barbecuing meats and poultry vary for many reasons, but this timetable will be a guide for estimating cooking times. Minutes per pound are only approximate cooking times.

NOTE: "Medium flame" is set manually halfway between high flame and "stop" setting . . . "medium low flame" is set manually between medium and "stop".

Meat at room temperature	Weight pounds	Flame setting	Approximate time minutes per lb.	Internal temperature
BEEF				
Rolled rib	4 - 6	medium	22 - 30 or longer	rare 140
Rolled rump	5 - 6	medium	30 - 40 or longer	well done 170
Rolled chuck	5 - 6	medium	40 - 50 or longer	well done 170
Sirloin tip	5 - 6	medium	30 - 40 or longer	well done 170
PORK				
Pork loin with bone	4 - 5	medium-lo	30 - 40 or longer	well done 185
Pork shoulder, boned	3 - 5	medium-lo	30 - 40 or longer	well done 185
Cured ham—boned	9 - 10	stop	25 - 35 or longer	well done 150
Spare ribs	2 - 3	medium	60 - 90 total time	well done
POULTRY				
Two chickens—broilers	2 - 2½	medium	2 hrs. or longer	well done 190
One turkey	6 - 8	medium-lo	3 hrs. or longer	well done 190
Three Cornish hens	14 - 16 oz.	medium-lo	45 min. total time	well done

How to attach Roto-Baste



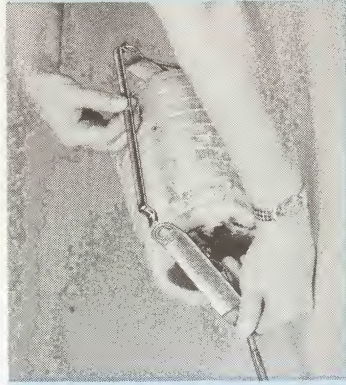
1. Slide support arm marked **FRONT** on the spit with printing toward spit handle. Locate thumb screw in small hole in spit and tighten.



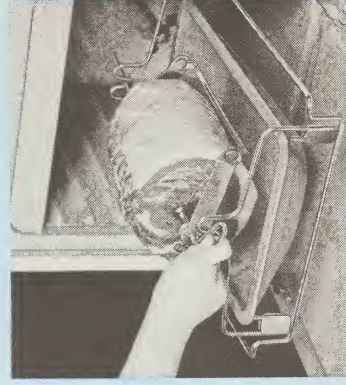
2. Slide one skewer fork on spit and tighten thumb screw.



3. Push pointed end of spit through center of meat until meat is fastened onto skewer fork.



4. Slide other skewer fork onto spit, fasten into meat and tighten thumb screw. Slide support arm marked **REAR** on the spit with printing away from spit handle. Locate thumb screw in small hole in spit and tighten. Place basting bar between **FRONT** and **REAR** support arms, fitting it into the slots. It may be necessary to adjust the position of the meat so basting bar is centered over meat.



5. Place rotisserie rack and pan on second track from bottom of Bar-B-Kewer compartment. Lay spit across spit supports and push rotisserie toward back of Bar-B-Kewer compartment. Guide spit into *motor socket* in back wall. Motor automatically starts and spit will begin to turn.

Cooking with your

Accessory for models equipped for rotisserie

The Roto-Baste attaches to rotisserie spit to automatically baste food as it cooks. It adds flavor, keeps food more moist, and makes less tender cuts of meat tender and more palatable. (See opposite page for recipes for basting sauces.)

To use, attach baster to spit as outlined below. Cook with oven thermostat turned to **BROIL** until food is lightly browned. Turn thermostat to **BBK**. Empty barbecue sauce into Bar-B-Kewer pan. With each turn of the rotisserie, the baster will dip up the sauce from this pan and spread it evenly over the meat.

Roto-Baste

Easy-to-make sauces to be used with automatic Roto-Baste

No. 1 basting sauce

(Good with ribs, wieners, pork, rump and chuck roasts)

- 1 clove garlic
- 2 small onions — grated
- 2 T. butter
- 2 T. each — brown sugar, vinegar, lemon juice, Worcestershire sauce
- 1 t. each—salt, paprika, dry mustard, chili powder
- $\frac{3}{4}$ c. catsup
- $1\frac{3}{4}$ c. water
- Dash of Tabasco

Put garlic through garlic press. Melt butter and cook garlic and onion in it without browning. Add all other ingredients. Cook over low heat for 15 minutes.

No. 2 basting sauce

(Good with chicken, turkey, duck and beef roasts)

- 1 onion — grated
- $\frac{1}{2}$ c. butter
- 1 bouillon cube (chicken or beef) dissolved in 1 c. water
- $\frac{1}{4}$ c. lemon juice
- 2 T. vinegar
- 1 t. salt
- 1 t. paprika
- Dash of Tabasco

Cook onion in butter without browning. Add all other ingredients and bring to boil.

No. 3 basting sauce or marinade

(Good with lamb)

- 2 small cloves garlic
- $\frac{3}{4}$ c. salad oil
- $\frac{1}{2}$ c. water
- $\frac{1}{4}$ c. vinegar
- $\frac{1}{4}$ c. lemon juice
- $\frac{1}{4}$ c. soy sauce
- 1 t. Worcestershire sauce
- 1 T. sugar
- 1 t. salt
- Dash of Tabasco

Put garlic through garlic press. Mix all ingredients together.

No. 4 basting sauce

(Good with boned rolled ham, smoked picnic shoulder)

- $\frac{1}{4}$ c. ham or bacon fat
- $\frac{1}{4}$ c. vinegar
- 1 c. water or pineapple juice
- $\frac{1}{4}$ c. brown sugar
- 1 T. dry mustard
- $\frac{1}{2}$ t. cloves

Melt fat. Add all other ingredients and heat to boil.

No. 5 basting sauce or marinade for shrimp

- 1 clove garlic
- 1 t. ginger
- 1 t. mustard
- $\frac{1}{4}$ c. salad oil
- 1 T. sugar
- $\frac{1}{4}$ c. vinegar
- $\frac{1}{4}$ c. lemon juice
- $\frac{1}{4}$ c. water
- $\frac{1}{4}$ c. soy sauce
- Dash of Tabasco

Put garlic through garlic press. Mix all ingredients together.

No. 6 basting sauce

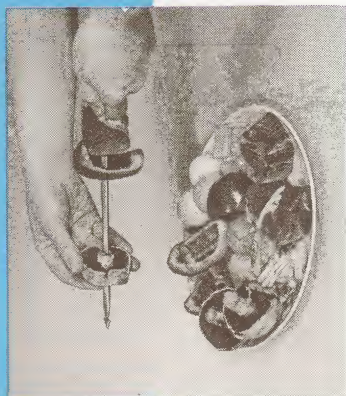
(Good with lobster tails, chicken, turkey, duck and some vegetables)

- 1 small clove garlic
- $\frac{1}{2}$ c. melted butter
- $\frac{1}{4}$ c. lemon juice
- 1 c. water
- $\frac{1}{4}$ t. salt
- 1 t. paprika
- Dash of Tabasco

Put garlic through garlic press. Mix all ingredients together. Heat to boil.

How to use your Ka-Bob

Accessory for models
equipped for rotisserie



1. Fit food onto individual skewers, centering each piece.

The Ka-Bob makes shish-kabob cooking easy to do. It fits into the oven to automatically turn five individual skewers of food. You can prepare a variety of delicious kabobs, or hot hors

d'oeuvres in small or large quantities. Load skewers with cubes of meat, raw or cooked vegetables or fruits, or any assortment of food you desire and slide into oven. (See recipes opposite page.)



2. Fit skewers onto Ka-Bob rack by dropping handle end into slot on front of rack, holding skewer at an angle.



3. Turn skewer back straight and slide pointed end into notch in back of rack.



4. Place rotisserie rack and pan on second track from bottom of Bar-B-Kewer compartment. Lay loaded Ka-Bob rack across spit supports and push toward back of Bar-B-Kewer compartment. Guide spit into *motor socket* in back wall. Motor automatically starts.

To remove skewers for serving:

Slide rack out of oven, then draw skewers forward. Turn at angle and lift from rack.

Whole meals and tasty recipes for your automatic Ka-Bob

whole meal shish-kabobs

Lamb steak cut in 1 1/2-inch cubes
Marinade (page 25, recipe No. 3)
Small cooked potatoes
Small, not-too-ripe tomatoes
Pineapple slices cut in halves
Melted butter

Marinate lamb steak for several hours or longer, turning occasionally. Coat vegetables and pineapple with melted butter. Thread on spits alternating meat, vegetables and fruits. Put Ka-Bob in oven. Broil at high flame setting with door closed 30 to 40 minutes.

broiled shrimp

Cooked shrimp
Marinade (page 25, recipe No. 5)
Large stuffed olives
Small hot pickled peppers
Cocktail sauce

Marinate shrimp for several hours or longer, turning occasionally. Thread paired shrimp on spits alternately with olives and peppers (to pair shrimp put one on spit, turn second one upside down and reverse its direction). Put Ka-Bob in oven. Broil at high flame setting with door closed for 15 minutes.

chicken livers supreme

Chicken livers
Salt
Coarse ground pepper
Bacon

Cut chicken livers into halves. Season with salt and pepper. Cut slices of bacon in half. Wrap each piece of liver in bacon. Skewer bacon together with toothpicks. Thread on spits. Put Ka-Bob in oven. Broil at medium heat setting with door closed for 20 minutes.

company shish-kabobs

Sirloin or tenderloin steak cut in 1 1/2-inch cubes
Marinade (page 25, recipe No. 2)
Bacon
Mushrooms, fresh or canned
Small green peppers
Pickled onions
Melted butter

Marinate beef for several hours, turning occasionally. Wrap each cube of beef in strip of bacon. Dip vegetables in melted butter. String meat and mushrooms alternately on several spits. Alternate green peppers and pickled onions on other spits. Put Ka-Bob in oven. Broil at high flame setting with door closed 15 to 30 minutes, depending on degree of doneness desired.

brunch shish-kabobs

Brown and Serve sausages
Halved peaches, fresh or canned,
or apple wedges
Melted butter

Dip fruit in melted butter. Sprinkle with sugar if desired. Thread sausages and fruit alternately on spits. Put Ka-Bob in oven. Broil at high flame setting with door closed for 10 to 15 minutes.

teen-ager hot dog shish-kabobs

Frankfurters or luncheon meat
Bacon
Pineapple cubes

Cut each frankfurter into 3 equal size pieces or luncheon meat into 1 1/2-inch cubes. Wrap each piece of meat with 1/2 slice of bacon. String pieces of bacon-wrapped meat alternately with chunks of pineapple on each of the five skewers. At least 10 pieces of food should fit onto each skewer. Put Ka-Bob in oven. Broil at high flame setting with door closed for 10 to 12 minutes.

How to use your



1. To turn on broiler in all matchless ranges, press oven thermostat dial in and turn to the left until the word BROIL is directly below mark at the top of thermostat. Burner ignites automatically.



2. On models without automatic ignition, press oven thermostat dial in and turn to the left until word BROIL is directly below mark at top of thermostat. Apply a lighted match to oven burner immediately after turning dial.

3. Adjust height of pan according to the type of meat and the way you desire it done.



drawer broiler

Your drawer broiler is unexcelled for broiling steaks, chops, ham slices, hamburgers, sausage, bacon, halved chickens, and for making large quantities of toast. Broiling and baking may be done at the same time if the meats can be broiled successfully with a low flame. Broiling heat comes from the oven burner; the flame is increased or decreased by turning the thermostat.

It is not necessary to preheat broiler or broiler pan. Preheating may cause the thermostat to decrease the burner flame and slow the broiling process. A heated pan tends to cook food from the bottom, whereas true broiling is done with radiant heat rays.

Finger tip control

The bright red plastic handle on right side of broiler raises or lowers the broiler pan. The handle must be lifted before the position of the pan can be changed. When broiling is finished, elevate pan to the top position for easy removal from broiler drawer.

It's smokeless

The 2-section broiler pan of porcelain enamel, with aluminum insert, lets fats drain into lower section where they are protected from intense heat and do not burn or smoke.



How to broil meats

Steaks and chops

Steaks should be at least 1 to 1½ inches thick for successful broiling; chops from ¾ to 1½ inches. See timetable on opposite page to estimate cooking time. Location of broiler pan is determined by thickness of meat and degree of doneness wanted. Elevate pan to burner flame for thin cuts of meat . . . lower from flame for thicker cuts.

Lay meat on top section of pan. Broil with door closed until meat is done as desired. For rare meat, this side may not have time to acquire attractive browning, so serve with the first side up.

Broiling chickens

Select young chickens, not over 2 pounds, and thaw before broiling by placing in the refrigerator for 6 to 8 hours or in cold running water 15 to 20 minutes. Split in half lengthwise, break joints to keep flat, and skewer wing and leg to body. Place chicken, skin side down, in broiler pan. Do NOT use a rack. Season and brush with melted fat. Position broiler pan so chicken is 5 to 7 inches from heat. Turn and brush with melted fat several times. Broil a total of 35 to 50 minutes or until tender.

Broiling fish . . . fillets, small whole fish

Dip 4 or 6 fish fillets in oil or melted fat and place, skin side down, in a greased, heated broiler pan. Sprinkle with salt and paprika. Position the broiler pan so fish are 2 to 3 inches from heat. Broil 5 to 8 minutes, or until slightly brown. Baste with melted fat and turn carefully. Brush other side with melted fat and cook 5 to 8 minutes, or until fish flakes easily.

timetable for broiling steaks, chops and halved poultry

IN DRAWER BROILER AND BAR-B-KEW MEAT OVEN

Exact times for broiling meats vary for many reasons, but this table will serve as a guide for estimating cooking times. Minutes per pound are only approximate cooking times. Use a meat thermometer for greater accuracy. See pages 28 and 29 for detailed instructions for broiling in drawer broiler; page 19 for Bar-B-Kewer meat oven.

NOTE: Frozen steaks which have been thawed before cooking are broiled in the same way as those which have not been frozen. Steaks and chops can be cooked from the frozen state, but the broiling time will be increased. With a 1-1¹/₂-inch Porterhouse steak increase the broiling time on the chart two or three times; with a 2-inch steak increase broiling time on the chart at least one and half times. (National Live Stock and Meat Board.)

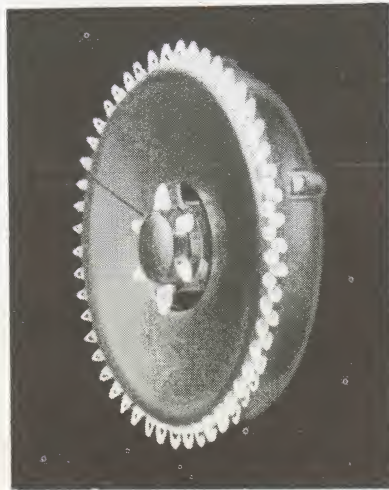
Meat at room temperature	Thickness in inches	Weight pounds	Approximate broiling times and internal temperature			
BEEF			Minutes	Rare	Minutes	Medium
Rib and Club Steaks	1	1 1/2	15	140	20	160
	2	2 1/4	35	140	45	160
Sirloin	1	3	20	140	25	160
	2	5 1/4	40	140	45	160
Porterhouse	1	2	20	140	25	160
	2	3	40	140	50	160
Ground Beef Patties	1	4 oz.	15	140	30	160
LAMB			Well done			
Shoulder Chops	1	3 oz.	not served rare		12	180
	2	10 oz.	not served rare		22	180
Rib Chops	1	2 oz.	not served rare		12	180
	2	5 oz.			22	180
Loin Chops	1	3 oz.			12	180
	2	6 oz.			22	180
PORK			always well done			
Ham Slice	1/2	1			20	170
	1	2			25-30	170
Ham Slice, Tendered	1/2	1			10-12	150
	1	2			16-20	150
POULTRY, HALVED (8 to 10 weeks old)			always well done			
Chicken		2			35-45	190
Turkey		4			60-75	190
Squab		1			30-40	190
Guinea		1 1/2			35-45	190
Ducklings		2 1/2			35-45	190

(Temperatures and times specified for meats are as recommended by National Live Stock and Meat Board — Poultry Farmer's Bulletin No. 1888, Department of Agriculture.)

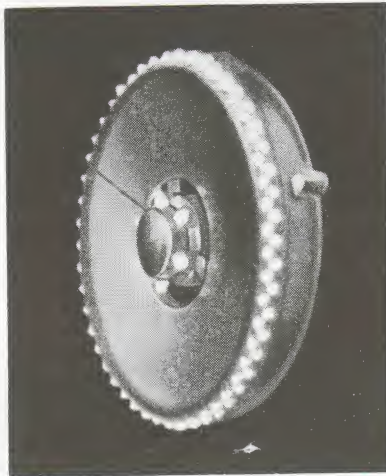
How to use your gas range cooking top

If your range has Center Simmer burners . . .

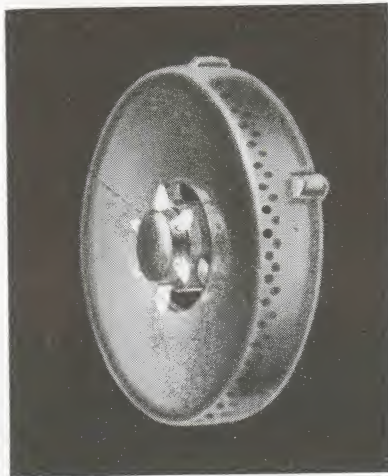
Certain RCA WHIRLPOOL gas ranges are equipped with Center Simmer burners. These burners are actually two burners in one . . . a burner within a burner. Your Center Simmer burners have three precision heat settings in addition to the unlimited adjustments in between.



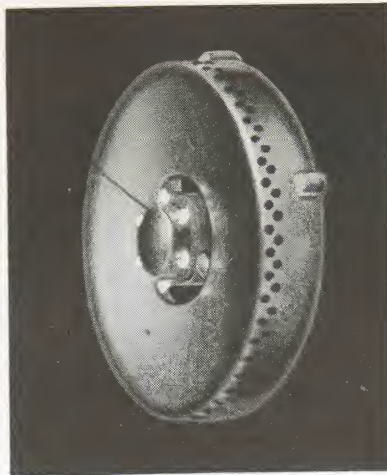
1. For high flame setting, turn burner dial to the left as far as it will turn. Both outer and inner rings of flame are then set for high, fast heating. Use this for heating food quickly to a boil, and for fast frying.



2. As the handle is turned toward OFF position, the flames of both burner rings diminish. These varied moderate heat selections are used for frying or where a wide spread of heat is required.



3. When the handle is turned further, there is a "click" — and a complete burner readjustment occurs. Gas to the outside ring is cut off and gas flows only to the small inside ring. Use this for all boiling, stewing, steaming and simmering.



4. As the handle is turned still further, the inner ring flames reduce to lower heats, making possible true simmering. At a second "click" they diminish to tiny pinpoints of flame to keep food warm that has finished cooking.

If your range has HI-LO burners . . .

Some models of RCA WHIRLPOOL gas ranges are equipped with HI-LO burners. The Grid-All burner on all ranges with griddles is also a HI-LO burner.

HI-LO burners have two precision heat settings—one for high heat and one for low heat, with infinite heats between them.

For high flame setting, turn burner dial to the left to “click” position.

For low flame setting, turn burner dial to the left to “click” position to light burner. When burner is lit, continue to turn dial to the left as far as it will turn.

Hints on top cooking

Cook vegetables with small quantity of water.

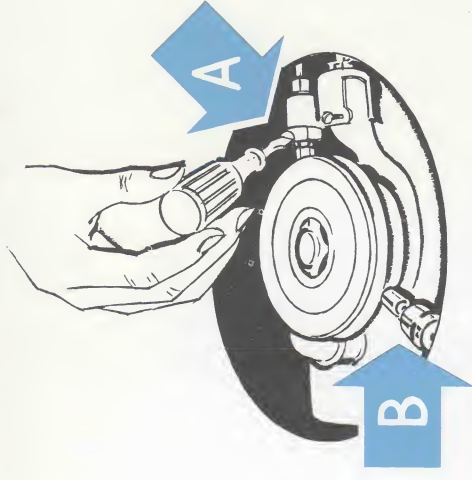
Vegetables cook more quickly with a small quantity of water because there is less to heat. They retain more of the food elements when there is little or no water to drain away.

Use boiling water to a depth of $\frac{1}{2}$ - to 1-inch in the bottom of a closely covered saucepan. Turn burner flame high until water steams. Turn burner flame low for remainder of cooking time. Cook vegetables until crisply tender. Cooking time will vary, depending on freshness of vegetables and quantity being cooked; as little as 8 to 10 minutes for spinach and 25 minutes or more for potatoes. Frozen vegetables usually require less water than fresh vegetables. Salt sprinkled over the top of the vegetable when it is placed in the cooking pan hastens thawing and gives more even cooking.

Use any size utensil

The standard size burner is perfect for 3-, 2-, and 1-quart saucepans, measuring cups, coffee percolators and small skillets. The large size burner easily holds 4-quart saucepans, large skillets and kettles. The Grid-All burner heats the griddle. When the griddle is replaced with the Convento-Grate, jumbo-size kettles and skillets . . . even large pressure canners are easily accommodated.

How to relight or turn off pilots on cooking top



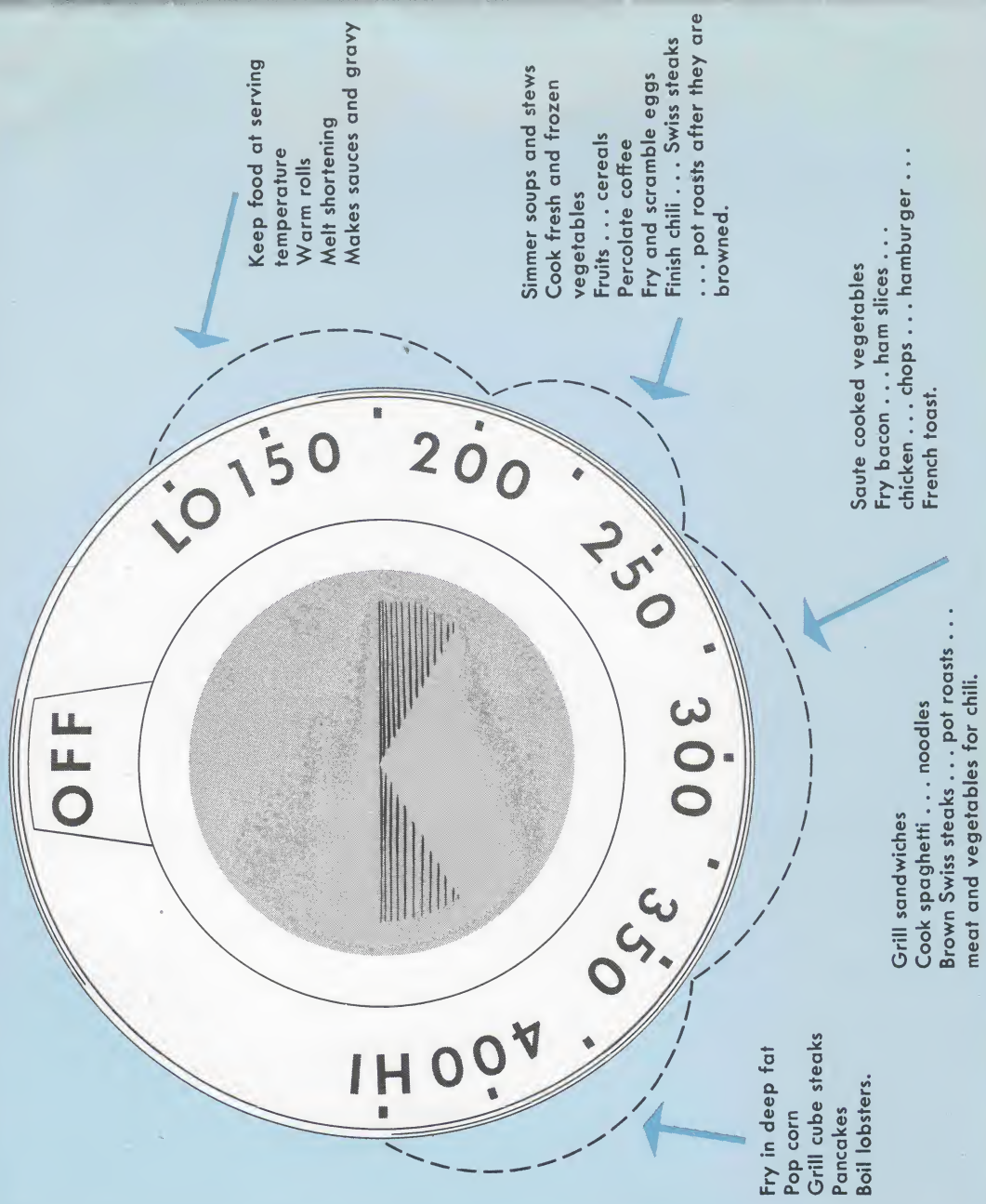
Remove left front grate and burner bowl. The pilot adjustment screw (A) is visible on top of the filter at end of the small pilot supply tubes. To light pilots, turn adjustment screw to the left and light at end of pilot needle (B). Adjust flame to approximate size of match head. Replace burner bowl and grate. Light remaining burners individually with a match and their pilots will light automatically.

To turn pilots off, turn adjustment screw to the right. Pilots can also be extinguished by closing shut-off valve in the service line to the range. If this is done, pilots should be relighted when shut-off valve is opened.

How to use your Thermo-trol

The Thermo-trol automatically regulates the flow of gas to the left front burner to maintain the preset cooking heat. The control dial, marked in temperature degrees, with unlimited adjustments between marked degrees, permits you to choose the proper settings for the food you cook.

With the dial set at any position, the burner flame is automatically on full high at the start of cooking. As the food reaches cooking temperature, the flow of gas to the burner is gradually reduced. During cooking the burner flame increases, decreases, or may go out entirely as needed to maintain exact desired cooking temperature.



burner

How to set dial

1. Refer to illustration on opposite page as a guide to cooking heats.
2. To set Thermo-trol dial: Turn dial from OFF position to desired cooking temperature.
3. The Thermo-trol dial should always be turned back to OFF position when cooking is finished.

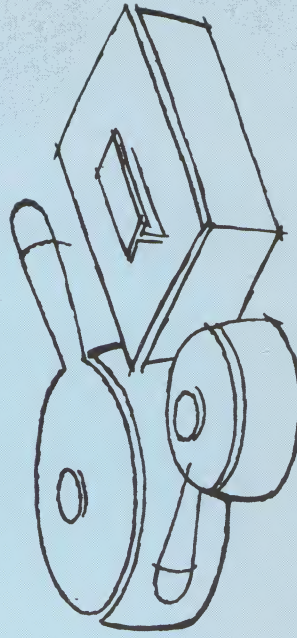
Establishing cooking heats

The utensils you use and the quantities of food you cook influence heat settings. After you use the Thermo-trol a few times you will have determined heat settings that are exactly right for the quantities of food you cook and the utensils you use. By turning the Thermo-trol dial to these same settings each time you cook, you are assured of perfect cooking without care.

Use proper utensils

Use flat bottom utensils that are in good condition. Avoid lightweight pans with heavy handles that tip the pan. Good quality aluminum and aluminum-clad pans with close fitting covers give best results.

The bottom of the utensil must rest firmly on the Thermo-trol in the center of the burner. The burner flame cannot be controlled unless the center of the pan is in direct contact with the Thermo-trol. Utensils that have concave or warped bottoms cannot control the burner flame.



How to use your

The griddle burner is a HI-LO simmer click burner with 2 positive heat settings, one for high and one for low heat.

Drippings drain into a special reservoir at the front. Food grills on a comparatively dry surface to give a distinctive grilled flavor, entirely different from frying. Grilled food is more easily digestible, too.

Before using a new griddle, wash in warm, soapy water. It is not necessary to "season" the griddle before using. If food should start to stick, grease lightly with unsalted fat.

Do not lower cover while griddle is in use or while it is hot.

NOTE: The burner flame can be viewed through the small hole at the center front of the griddle.

In upright position, the griddle cover serves as a back splasher; closed, it gives convenient top work space.

For high flame setting, turn burner dial to the left to "click" position.

For low flame setting, turn burner dial to the left to "click" position to light. When burner is lit, continue to turn dial to the left as far as it will turn.



griddle

Hints on griddle cooking

1. To preheat griddle quickly, turn burner dial to high flame setting. Overheating can be avoided by preheating with a lower flame setting. This takes a little time, but eliminates close watching.
2. Preheat griddle for griddle cakes, French toast, and similar food. When a few drops of water form "bouncing balls" on the griddle, it is just right for griddle cakes. Meats, excepting those to be cooked rare, may be started on a preheated griddle or placed on it at the time the burner is turned on.
3. Regulate heat during cooking by turning from high flame to low flame setting and back to high at intervals if necessary to maintain the right cooking heat.

4. Do not overheat the griddle. Excessive smoking or spattering of fat indicates that the griddle is being operated at too high a temperature.

5. Fat may be spooned from the reservoir with a teaspoon for basting food while cooking. For example, when bacon and eggs are prepared, the eggs may be conveniently basted with the bacon fat.

Food you can cook on the griddle

Griddle cakes	Cubed steak
French toast	Pork chops
Fried cornmeal mush	Lamb chops
Hashed brown potatoes	Hamburgers
Grilled raw or cooked vegetables	Sausages
Grilled fruits	Wieners
Sirloin steak	Ham slices
Porterhouse steak	Bacon and eggs
T-bone steak	Grilled sandwiches

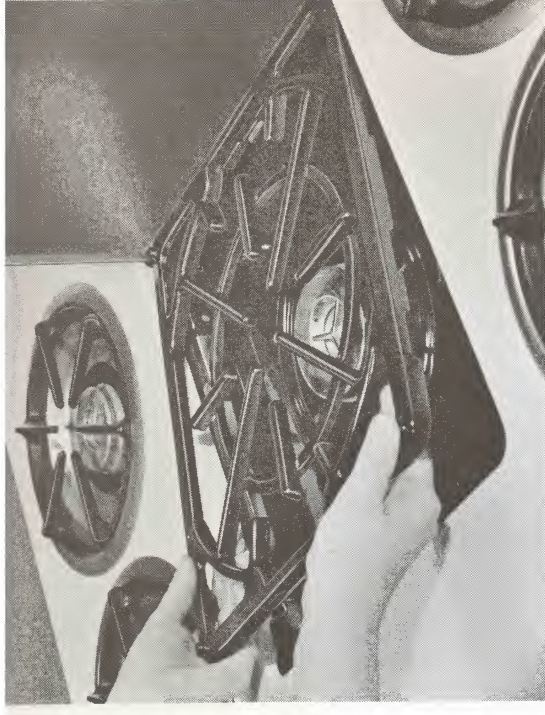
Extra griddle uses

The griddle makes a convenient dish warmer or hot plate to keep food at steam table heat. Turn burner flame to high until griddle is warm. Then turn to low flame setting to keep food warm or to OFF for heating dishes.

How to use the Convento-Grate

The Convento-Grate (optional) replaces the griddle to give you a super-size burner — over a foot square — for super-size utensils. Conveniently stored in the utensil drawer, it is always ready for quick change whenever you wish to cook with a large utensil. If you prefer, the Convento-Grate may be left in the cooking position, and the griddle cover lowered to make a large, center work space.

It's ideal for canning, cooking jellies, or preparing large amounts of food. You can use it for making gravy in the same pan you cook your roast; it easily holds your pressure cooker, chicken fryer, large pressure canner and other extra-large pots and pans.

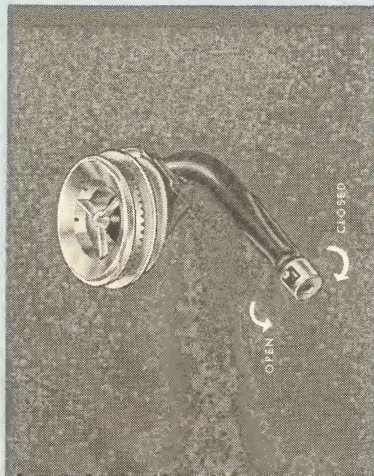


Remove the griddle and put the Convento-Grate in its place to make a giant 5th top burner that holds utensils up to 25-quart capacity.

Altitude affects cooking

Recipes, baking and cooking suggestions in this book are for areas up to about 4,000 feet altitude. If you live above 4,000 feet, you will need to adjust some of the amounts of ingredients in cakes. Your county home demonstration agent will tell you how to do this in your area. There are special cake mixes on the market in high altitude areas.

Care and cleaning of your RCA WHIRLPOOL range



To adjust air for HI-LO burner, loosen shutter screw on burner shank.



To adjust shutter on Center Simmer burner, slide back to increase air . . . forward to decrease air . . . tighten screw.

Wipe up after cooking

The easiest way to keep a range clean and new looking is to wipe spillage or splatterings of fat from surfaces each time the range is used. If you do this, you will be surprised how seldom the range will require a thorough cleaning. Do not wipe enameled surfaces with a damp cloth when hot. Use a dry cloth instead. Wash the range only when it is cool, using soap or detergent and warm water.

IMPORTANT: Wash metal trim on range with warm, soapy water only. The use of scouring powder or other abrasives may mar the finish.

Cleaning burners

Horizontal burner ports ordinarily won't clog because they're designed to protect against spillage. Should clogging occur, use a metal cake tester or fine wire to open clogged ports.

On the Center Simmer burners there is a vertical slot to carry the flame from the small center burner to the outside ring. If the outside ring is slow in lighting, this slot is probably clogged. If this occurs, remove burner head and open slot with a sharp pointed knife or spatula.

The burners are easy to clean. Wipe with cloth rinsed in soapy water. If you wish to

thoroughly clean and polish, remove aluminum heads from burner and clean with steel wool soap pads.

To remove head on HI-LO burners, turn burner upside down. Loosen bolt at center of burner with Phillips screwdriver. Turn counter-clockwise until free. To replace, position head on burner and tighten screw. If cleaning process has changed adjustment and the flame is yellow, adjust (see illustration) by loosening screw that holds air shutter in place and opening the air shutter at front of burner shank until it burns a true blue. If burner flame sputters or tends to "blow", close the air shutter until the blowing stops and you have a steady blue flame.

On Center Simmer burners, the head is in two sections. Simply lift both sections from the burner to remove. To replace, have surface edge of burner and head clean and dry, then drop both sections into place.

Center Simmer burners are equipped with two air shutters, one for each section of the burner (see illustration).

Control knobs may be removed for cleaning. First, be sure all knobs are turned off, then pull straight out on the dial. Replace each knob in its correct location.

Care and cleaning

Cleaning the griddle

Remove griddle every time cooking is finished (see illustration) to prevent grease burning into surface. Pour off grease, then sprinkle detergent or soap flakes over surface and moisten with warm water. Then griddle usually will wash clean in soapy water. If stubborn spots remain, remove them with steel wool soap pads. Do not use scouring powders on griddle surface.

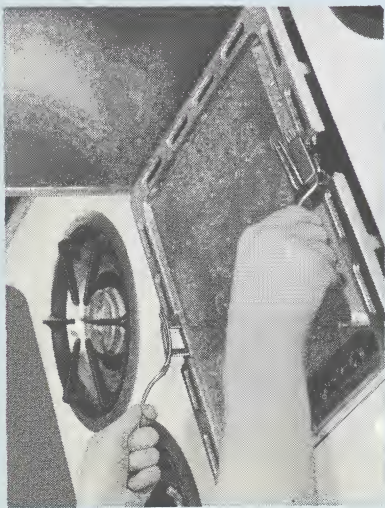
The burner tray underneath griddle burner may be lifted from the range and washed at sink. The griddle top cover (see illustration) also may be removed and washed at sink.

Cleaning grates and burner bowls

The grates and burner bowls may be washed with soap or detergent and water while on the range, or removed and washed at the sink.

Leveling screws

Your range should be level and resting firmly on the floor. Leveling screws are provided with your range and may be easily installed at each of the four corners of the range base. Turn one or more of the leveling screws up or down until range is level.



Insert tines of fork through handles at each side of griddle and lift from range.



To remove griddle cover, lift up and take out griddle. Press in either knob with tip of blunt knife. To replace, locate one of knobs in cover hole. Press down until other knob snaps in place.

of your RCA WHIRLPOOL range

Cleaning broiler pan and broiler

Broiler drawer may be wiped clean with cloth saturated in soapy water. After each use, broiler pan should be removed from range to prevent fat burning in. When pan is cool, sprinkle soap flakes or detergent over surface and moisten with warm water. Let stand, then most or all of the food particles can be washed away without vigorous scrubbing.

Cleaning oven

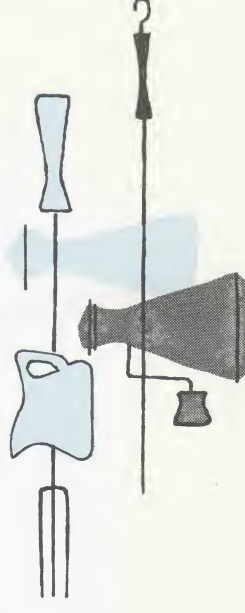
Remove racks from oven and wash at sink. Wipe oven linings with cloth wrung from soapy water. Oven bottom may be removed (see page 42) and washed at sink. Use scouring powder or steel wool soap pads to remove spots of burned-on food or grease from racks or interior surfaces. Do not scrape with knife or other metal article. Household ammonia is helpful in loosening deposits of fat on oven linings. Mix $\frac{1}{4}$ cupful of ammonia in $\frac{1}{2}$ cup of water. Pour solution into an enameled or glass container. Place in closed oven while the oven is still warm. Let ammonia stand for several hours. Later the ammonia solution, added to warm, soapy water, may be used to wipe out the oven.

Cleaning oven window

The outer surface of the window can be kept clean by wiping with cloth saturated in warm, soapy water, then wiped dry with soft cloth. If splatterings of fat burn on window inside oven, use a mild scouring powder to remove them.

Replacing oven light bulb

To replace light bulb in oven, have light switch turned off. Use screwdriver to remove clips that hold Pyrex glass shield in place. Replace with 40-watt house bulb.



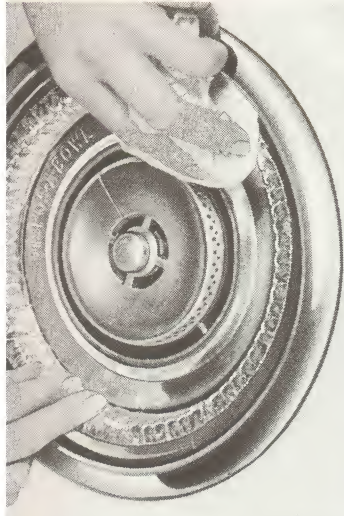
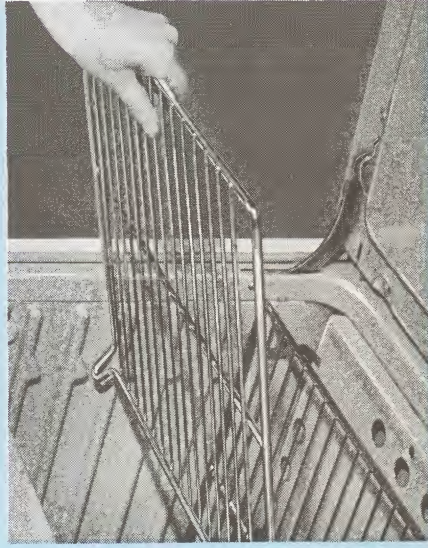
To remove 2-section oven bottom

The 2-section oven bottom on all 40-inch and 36-inch model ranges may be taken apart for cleaning. With oven bottom removed from the range (see illustration), pull top section straight forward. To replace top section, locate front flanges under edge of lower section and push back underneath flanges at rear of lower section.



To remove oven racks

To remove oven racks (see illustration), draw forward, pull up at front and lift from oven. To replace, elevate front of rack, locate on track, then lower and slide into oven.



Dispos-A-Bowls

Dispos-A-Bowls are throw-away inserts that fit into burner bowls. One set comes with your range. Additional sets are available at your dealer's store, 12 for \$1, an average year's supply. For normal spillage, these inserts (see illustration) may be quickly damp-wiped while in the bowl.

If your dealer does not have a supply of Dispos-A-Bowls, you may order a supply from Whirlpool Corp., Hamilton, Ohio. Just put \$1 in the special postage-paid envelope furnished in your free box of Dispos-A-Bowls and mail. We will mail to you, post-paid, a carton of 12 Dispos-A-Bowls, along with another postage-paid envelope for you to use when you need them again.

NOTE: Should replacement parts for this unit ever be needed, insist on genuine Factory Specification Parts (FSP). These parts are designed to fit right . . . work right in your RCA WHIRLPOOL. Accept no substitutes. Be safe . . . call only an RCA WHIRLPOOL Dealer or Authorized Service Agency.






Whirlpool^{*} GAS RANGES

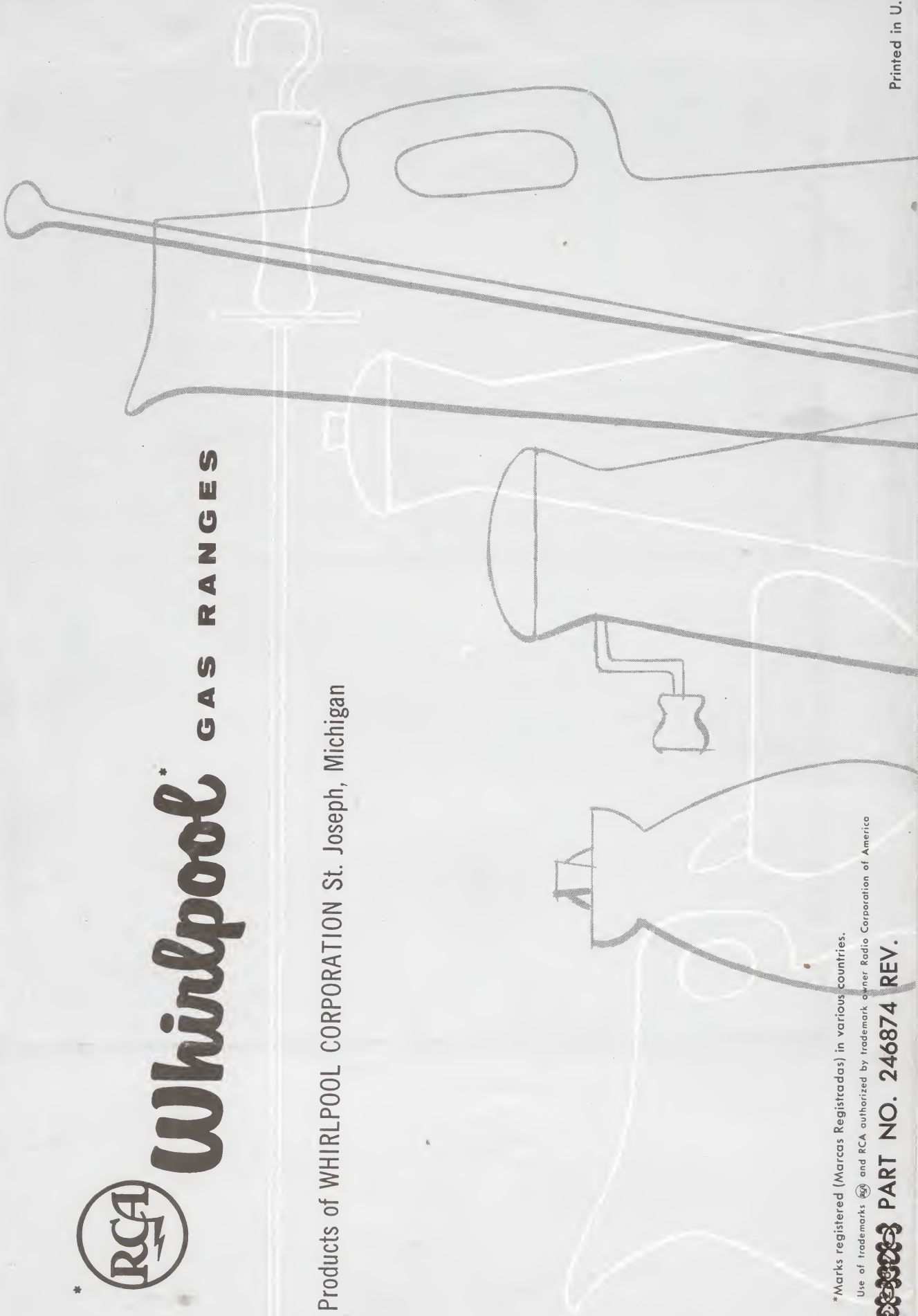
Products of WHIRLPOOL CORPORATION St. Joseph, Michigan

^{*}Marks registered (Marcas Registradas) in various countries.

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 PART NO. 246874 REV.

Printed in U.S.A.





Whirlpool

DEALER WARRANTY REGISTRATION CARD

Sales No. _____

Model No. _____

Serial No. _____

Date
Purchased _____

Customer's Name _____

Address _____

City _____

County _____

State _____

Did you receive a home demonstration? ☐ Yes ☐ No

Do you have any questions regarding use or care of your appliance? ☐ Yes ☐ No

If Yes: What questions? _____

Name of Installing Serviceman _____

Name of Servicing Agency _____

Dealer's Name _____

Address _____

Distributor's Name _____

Address _____

IMPORTANT: The return of this card is necessary for the completion of your Warranty Record with the Factory.



Whirlpool

DISTRIBUTOR WARRANTY REGISTRATION CARD

Sales No. _____

Model No. _____

Serial No. _____

Date
Purchased _____

Customer's Name _____

Address _____

City _____

County _____

State _____

Did you receive a home demonstration? ☐ Yes ☐ No

Do you have any questions regarding use or care of your appliance? ☐ Yes ☐ No

If Yes: What questions? _____

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IMPORTANT: The return of this card is necessary for the completion of your Warranty Record with the Factory.

Part No. 245438 Rev.

DEALER REGISTRATION CARD

DISTRIBUTOR REGISTRATION CARD

IMPORTANT: The Selling Dealer or Installing Agency must fill in all portions of reverse sides of Registration Cards. Failure to register unit with the Dealer, Distributor and Factory by return of Registration Cards will void Warranty.

DEALER SERVICE RECORD

[illegible]

IMPORTANT: This portion of card must be completely filled in on reverse side by Dealer or Installing Agency and returned to Distributor in order to establish Warranty Registration of machine. Failure to register unit with Dealer, Distributor and Factory will void Warranty.

DISTRIBUTOR SERVICE RECORD

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